

TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

FOIE GRAS COTTON CANDY

CRISPY POTATO AND BAENKI CAVIAR 45
1000 LAYER POTATO, EGG YOLK EMULSION, CHIVE

SHRIMP CARPACCIO * 18
CHERRY TOMATOES, GREEN GODDESS AIOLI, RADISH

SMOKED RED PEPPER SPAGHETTI 22
RAW AHI TUNA SQUARES, BURRATA, BAENKI CAVIAR
OR

SUMMER TRUFFLES 39
TAGLIARINI OR ACQUERELLO RISOTTO
SUPPLEMENT 15

GRILLED HALIBUT 29
LEEK AND POTATO, BIANCO, CHIVE BATON

CUCUMBER LIME SORBETTO
SWEET CUP GELATO

HERB MARINATED LAMB 42
PARSNIP PUREE, BABY CARROTS, FAVA BEANS, LAMB JUS
OR

MIYAZAKI A5 STRIPLOIN*
SOLD BY THE OUNCE, MINIMUM 2 OUNCES, BMS 11 (30 PER OUNCE)
SUPPLEMENT 50

MALGHESE 16
PEACH FLUID GEL, GRISSINI BREAD STICKS

CHOCOLATE BUDINO 9
CHOCOLATE WAFER, BUTTERED PECAN GELATO, BUDINO

FOUR COURSE 120 PER PERSON
WINE PAIRING 65
SEVEN COURSE 175 PER PERSON
WINE PAIRING 105

CAVIAR SERVICE

KAVIARI BAENKI SIBERIAN AMUR CROSSBREED 95
ACIPENSER BAERI & ACIPENSER SCHRENCKII

KAVIARI KRISTAL KALUGA HUSO HYBRID 140
ACIPENSER SCHRENCKII & HUSO DAURICUS

KAVIARI OSCIETRA PRESTIGE 150
ACIPENSER GUELLENSTAEDTII

KAVIARI OSCIETRA GOLD 250
ACIPENSER GUELLENSTAEDTII

CLASSIC ONE OUNCE SERVED WITH SILVER DOLLAR BLINIS, CRÈME FRAICHE, EGG YOLK, RED ONION
CAVIAR POTATO 95
ONE OUNCE KAVIARI BAENKI, CRISP IDAHO EXTERIOR, SILKEN INTERIOR

Split charges apply

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness