

# TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

## FOIE GRAS COTTON CANDY

CRISPY POTATO AND BAENKI CAVIAR 95  
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

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

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