

TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

FOIE GRAS TORCHON

PORCINI COCOA, DEHYDRATED HEN OF THE WOODS (7)

ARANCINI

HALF OUNCE BAENKI CAVIAR, EGG YOLK CENTER ARANCINI, CHIVE (45)

TORCHED OTORO *

SESAME CRACKER, CHARRED GREEN BEAN (29)

LANGOUSTINE

SQUID "GNOCCHI", CIOPPINO CONSOMMÉ (24)

OR

PERIGORD BLACK TRUFFLES

TAGLIARINI OR ACQUERELLO RISOTTO (75)

SUPPLEMENT 24

MEDITERRANEAN OCTOPUS

SANTA BARBARA SEA URCHIN RISOTTO, BASIL (19)

BEACH SHRUB

PINEAPPLE, VANILLA, POTATO CHIP (6)

VEAL SWEETBREADS

GARLIC HEN JUS, CREAMED MINT, PURPLE HULL PEAS (25)

OR

MIYAZAKI A5 STRIPLOIN*

SOLD BY THE OUNCE, MINIMUM 2 OUNCES, BMS 11 (30 PER OUNCE)

SUPPLEMENT 50

LA TUR CAPPUCCINO

COOKIE BUTTER CRÈME BRÛLÉE (12)

ICE CREAM SANDWICH

SWEET CUP COCONUT GELATO, HUCKLEBERRY JAM, GOLD LEAF (16)

FOUR COURSE 120 PER PERSON

WINE PAIRING 45/95

SEVEN COURSE 175 PER PERSON

WINE PAIRING 75/155

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

EGG YOLK CENTER ARANCINI FRESH CUT CHIVES



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