

TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

FOIE GRAS COTTON CANDY (5)

ARANCINI

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

TORCHED OTORO *

SESAME CRACKER, CHARRED GREEN BEAN (29)

TAGLIARINI GENOVESE

PROSCIUTTO, SAGE AND ASPARAGUS TIPS (24)

OR

PERIGORD BLACK TRUFFLES

TAGLIARINI OR ACQUERELLO RISOTTO (75)

SUPPLEMENT 24

MUSHROOM CANNELLONI

PORTABELLO MUSHROOMS, MARSALA, BÈCHAMEL, PARMIGIANO REGGIANO (16)

LEMON SORBETTO

SWEET CUP GELATO (9)

NEW YORK STRIP BISTECCA

POTATO CONFIT, PEARL ONIONS, GARLIC PUREE, RED WINE AU JUS (42)

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)

TONY’S CLASSIC TIRAMISU

(14)

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