



SPARKLING WINE

Bruno Danguin, *Prestige de Narcès*, Burgundy, France 2016 19

CHAMPAGNE

Pierre Gerbais, *Cuvée de Réserve*, Brut 29

Pascal Doquet, *Coeur de Terroir Vertus*, Extra Brut, Blanc de Blancs 2005 39

Jeuniaux-Robin, *Dessous de la Cabane*, Brut, Rosé 45

Krug, *Grande Cuvée*, Brut (Half Bottle) 125

PAIRINGS

A customized selection of beverages to accompany your meal.

A selection of unique wines, spirits and beer from around the world paired with each course and customized based on your preferences. 175

A selection of wines and other beverages from classic regions with an emphasis on older vintages from both the New and Old Worlds, customized based on your preferences. 315

A selection of non-alcoholic beverages paired with each course. 85

MANHATTAN CART

22
Tableside presentation of The Manhattan Cocktail and its many variations.

COCKTAILS

CHOCOLATE

Champagne, Cacao, Royal Combier, Absinthe 20

PEAR

Pommeau, Amontillado Sherry, Honey, Verjus 20

RADISH

Absolut Elyx Vodka, Blanc Vermouth, Navy Strength Gin
Daikon Pickle, Chili 20

APPLE

Aquavit, Genever, Lime, Fennel, Yuzu 20

CAVIAR

Scottish Gin, Creme Fraiche, Egg White, Oyster Shell, Champagne 50

BEET

Añejo Tequila, Oaxacan Rum, Lime, Pineapple, Vanilla, Absinthe 20

DATES

Bourbon, Lemon, Mulled Wine, Egg White 20

MAPLE

Palo Cortado Sherry, Gardenia Mix, Blended Scotch,
Lemon, Chocolate Bitters 20

BARLEY

Irish Whisky, Mugicha, Genever, Grapefruit Bitters 22

BLACK TRUFFLE

Venezuelan Rum, Jamaican Gold Rum, Caffè Moka, Egg 20

SQUASH

Rye Whiskey, Foro Amaro, Sweet Vermouth,
Lemon, Pineapple, Allspice, Whey 25

COLLABORATIVE COCKTAIL

Allow us to tailor make a cocktail to your taste 20

SOFT COCKTAILS

CHAMOMILE

Honey, Pear, CO2

10

CUCUMBER

Ginger, Lemon, Sparkling Mineral Water

10

GRAPEFRUIT

Seedlip Garden, Fennel, Yuzu, Pink Peppercorn, Tonic

12

HONEY

Pasionfruit, Grapefruit, Cream, Sparkling Mineral Water

10

LAVENDER

Hibiscus, Lapsang Souchong, Beet Rooibos

10