Chef’s Dégustation Menu

**Amuse-Bouche**

**Imperial Caviar with Alaskan King Crab**  
Ruinart Blanc de Blancs

**International Caviar Tasting** $295  
- French Siberian Ossetra ½ oz. $143   Full oz. $285  
- American-Snake River White Sturgeon ½ oz. $130   Full oz. $260  
- Royal Belgian Platinum ½ oz. $118   Full oz. $235

**New Zealand Langoustine with Passion Fruit Nuoc Cham**  
Inama Vulcaia Fume, Veneto

**Glacier 51 Tooth Fish with Dill and Potato Glass**  
De Montille Chateau Puligny, St Aubin, "En Remilly"

**Wild Turbot with Toasted Capers and Preserved Lemon** $35

**Maple Glazed Manchester Quail with Chestnut Gnocchi**  
Don Antonio Nero d’Avola Sicilia DOC Riserva “NERO Duh-Voh-Lah”

**Texas Wild Boar with Elote and “Salsa Verde”**  
Finca Valpedra Reserva, Rioja

**Australian Kobe-Style Beef* “Steakhouse Style”**  
宮崎牛 Miyazaki Japanese Beef* $60  
Croix Cannon Saint Emilion

**Selection of Cheese from the Market**

**Vanilla Gelato with Plum Compote and White Chocolate**  
Famille Perrin Muscat Beaumes de Venise Blanc 2016

**Trinitario Chocolate Mousse and Avocado Gelato**

**Sulawesi Island Coffee by Joffrey’s*, Tea, and Friandises**

- Israel Pérez, Maître d’Hôtel  
- Aimée Rivera, Chef de Cuisine  
- Scott Hunnel, Executive Chef  
- Kristine Farmer, Pastry Chef

Menu $235 per Guest
Optional Wine Pairing Available for $150

*A 20% service charge is added for parties of six or more*

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*