



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 Dah-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.