



Chef's Dégustation Menu

Amuse-Bouche

Imperial Caviar with Summer Melon Terrine

Billecart-Salmon Brut Réserve NV

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

Black Label Jamón Ibérico, Baby Tomatoes, 100 Year Old Balsamic

Matthiasson White Blend, Napa 2017

Glacier 51 Tooth Fish and Alaskan King Crab with White Asparagus

Laurent Cognard "Les Bassets" Montagny 1er Cru 2016

Poussin Ballotine with Chive Gnocchi and House made Ricotta

Pulenta Estate, Gran Malbec X, Mendoza 2014

Texas Wild Boar with Elote and "Salsa Verde"

Barruol-Lynch Côte-Rôtie "Nève" 2015

Australian Kobe-Style Beef with Black Truffle Pain Perdu and Chanterelles*

宮崎牛 Miyazaki Japanese Beef* \$60

Jayson Pahlmeyer Bordeaux Blend, Napa 2016

Selection of Cheese from the Market

Vanilla Gelato with Rainier Cherry 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

**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.*

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