



## BAR MENU

SOUP BILLI-BI WITH FENNEL PURÉE AND TEMPURA MUSSEL ... \$15

GLAZED SHRIMP WITH SPICED CRAB AND PICKLED MYOGA, CARROT-GINGER SAUCE ... \$22

WARM GREEN GARLIC AND PARMESAN CUSTARD WITH ENDIVE AND PICKLED RAMPS ... \$16

STEAMED BABY BOK CHOY, HONSHIMEJI AND WATERMELON RADISH, MATSUTAKE BROTH ... \$16

SEARED FOIE GRAS WITH ASIAN PEAR COULLIS AND LENTILS, VANILLA BEAN GASTRIQUE ... \$26

**CORONA BEAN "CASSOULET" WITH CREMINIS AND SMOKED CARROTS, SAUCE SOUBISE...** \$22

BLACK TRUFFLE POT PIE ... \$29

DOVER SOLE WITH CAULIFLOWER, CAPERS AND RAISINS... \$26

**RED WINE RISOTTO WITH GLAZED PORK, PARMESAN BROTH...**\$25

**PUMPKIN TAGLIARINI WITH PECORINO AND STEAMED BANTAM EGG YOLK ...** \$22

CHICKEN TWO WAYS WITH POTATOES AND CHARD ... \$24

## CHEESES AND DESSERTS

ARTISANAL AND FARMHOUSE CHEESES WITH BREADS, FRUITS AND ACCOMPANIMENTS

THREE CHEESE PLATE ... \$17    SIX CHEESE PLATE ... \$28

GERMAN CHOCOLATE DOUGHNUT WITH TOASTED COCONUT GELATO .... \$15

CHESTNUT SOUFFLÉ WITH PASSION FRUIT AND GREEN TEA ... \$15

*BLACK TRUFFLES (SUGGESTED FOR THE **DISHES IN BOLD**) ~ \$18 FOR THREE GRAMS*



**CHAMPAGNES AND SPARKLING WINES**

- CHAMPAGNE KRUG "GRANDE CUVÉE", REIMS, FRANCE.....\$40
- CHAMPAGNE JEAN VESSELLE "BRUT ROSÉ - OEIL DE PERDRIX", BOUZY, FRANCE.....\$28
- CHAMPAGNE ALFRED GRATIEN "BRUT", EPERNAY, FRANCE.....\$24
- ROEDERER ESTATE "L'ERMITAGE", ANDERSON VALLEY 2002..... \$17
- BILLECART-SALMON "Cuvée Nicolas-François", Mareuil-sur-Aÿ 1996.....Half Bottle \$185

**FROZEN VODKA SERVICE**

- CHARBAY CLEAR VODKA, SPRING MOUNTAIN 100 ML BOTTLE SERVES TWO .....\$30
- YOURI DOLGORUKI, MOSCOW, RUSSIA 2 OUNCE.....\$14

**CAVIARS**

- WILD AMERICAN PADDLEFISH STURGEON FROM TENNESSEE ... \$45 OZ
- CALIFORNIA SELECT; FARM RAISED WHITE STURGEON ... \$100 OZ
- BLACK RIVER OSCETRA; FARM RAISED IN THE RIO NEGRO, URUGUAY ... \$130 OZ
- ISRAELI OSETRA; FARMED TRUE *GUULDENSTAEDTII* OSETRA IN THE UPPER GALILEE ... \$153 OZ
- GOLDEN IRANIAN OSETRA; SELECT AMBER WILD SOUTH CASPIAN SEA OSETRA ... \$250 OZ
- THE TASTING; 1/2 OZ OF ISRAELI, BLACK RIVER AND CALIFORNIA SELECT OSCETRA ... \$190

*CAVIAR IS SERVED WITH COMPRESSED CUCUMBER, SHATTERED CRÈME FRAICHE, MEYER LEMON CELLS, EGG YOLK CUSTARD AND BLINIS*