



# Caviar Service

Trout Roe

Sea Urchin

Baeri

Golden Ossetra



CRUDITÉS

# Raw Bar

OYSTER

KING CRAB

RAZOR CLAM

LOBSTER

LIVE SCALLOP

SPOT PRAWN

shellfish is ordered by the piece

PACIFIC BLUEFIN TUNA  
charred eggplant

MAINE FLUKE CEVICHE  
mango & sancho peppercorn

JAPANESE KANPACHI  
nebrodini mushrooms

# Toasts

TUNA  
Harissa & Olive

SEA URCHIN  
Apple & Spicy Mustard

ANCHOVY  
piquillo & lemon

# Crispy

BROCCOLI

CALAMARI

SCALLOPS



# Cocktails

## JALAPEÑO

Tequila, Sherry, Cucumber

## PEAR

Cachaça, Ginger, Allspice

## SMOKE

Scotch, Pomegranate, Curry  
Leaf

## MANGO

Japanese Whisky, Lime, Aperol

## CINNAMON

Extra Añejo Tequila, Grapefruit

## ORANGE

Gin, Mandarine, Aperol

## CARDAMOM

White Rum, Chartreuse, Vanilla

## BANANA

Reposado Tequila, Sherry,  
Ginger

## CHAMOMILE

Rye, Campari, Elderflower

## CUCUMBER

Absinthe, Lime, Cane Sugar

## PISTACHIO

Gin, Honey, Kumquat

## MINT

Calvados, Fernet, Cacao

## SOUR APPLE

Rye, Calvados, Basil

## GOOSEBERRY

Gin, Pamplemousse, Peychaud's

# Champagne

## PETER LAUER

Riesling Sekt NV Mosel, Germany

## DIEBOLT VALLOIS

Blanc de Blancs NV

## ROEDERER

'Collection' NV

## KRUG

Grand Cuvée 164rd Edition NV

## BILLECART-SALMON

Rosé NV