



## BAR MENU

FOIE GRAS MOUSSE WITH TOAST POINTS...\$15

THAI LOBSTER 2.0... \$24

GREEK SALAD ... \$19

AGEDASHI TOFU WITH SUMMER SQUASH AND SEA BEANS ... \$22

SWEET CORN AND BLACK TRUFFLE RISOTTO, TALEGGIO... \$24

SUGAR SNAP PEAS, RADISH KIMCHEE AND LYCHEES... \$19

CHANTERELLE RAVIOLI WITH SLOW COOKED BANTAM EGG, PARMESAN ... \$23

SCALLOP WITH RICE NOODLES AND PICKLED GREEN PAPAYA, COCONUT MILK FROTH... \$18

MEDAI WITH SWEET CORN AND SCALLIONS, LEMON VERBENA... \$26

STRIPLOIN OF BEEF WITH DAIKON, GINGER TOMATO BROTH...\$49 (2 OZ PORTION)

CRISPY POUSSIN WITH POTATO MOUSSELINE AND HARICOTS VERTS, FINES HERBES ... \$26

## CHEESES AND DESSERTS

ARTISANAL AND FARMHOUSE CHEESES WITH BREADS, FRUITS AND ACCOMPANIMENTS

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

ORANGE BLOSSOM FRITTER WITH APRICOT, BASIL AND PINE NUTS .... \$15

RED VELVET CAKE ... \$15



**CHAMPAGNES AND SPARKLING WINES**

CHAMPAGNE KRUG "GRANDE CUVÉE", REIMS, FRANCE.....	\$40
CHAMPAGNE PAUL BARA "GRAND ROSÉ", BOUZY, FRANCE.....	\$30
PASCAL DOQUIET "GRAND CRU BLANC DE BLANCS", MESNIL SUR OGER.....	\$26
ROEDERER ESTATE "L'ERMITAGE", ANDERSON VALLEY 2002.....	\$17
CHAMPAGNE KRUG, "BRUT ROSÉ", REIMS, FRANCE .....	\$325/HALF BOTTLE

**FROZEN VODKA SERVICE**

YOURI DOLGORUKI, MOSCOW, RUSSIA	2 OUNCE.....	\$14
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**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 <i>GUeldenstaedtii</i> OSETRA IN THE UPPER GALILEE ...	\$153 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*