L'Apéritif

Fête Framboise

Citadelle Gin, Raspberry Shrub, Lemon, Aquafaba, Fever Tree Elderflower Tonic, Lavender Bitters, Rosemary

Soleil Levant

Suntory Toki Whiskey, Rihei Ginger Shochu, Lemon, House-Made Jasmine Tea Soda

La Fée

Citadelle Gin, Grande Absente, Kings Ginger Liqueur, Liquid Alchemist Ginger Syrup, Coconut, Lime

30

Lait au Macallan 45

Macallan 12 Sherry Cask, Coconut Raisin Bran Cereal Milk, Espresso, Cinnamon Agave, Oat-geat, Lemon Juice

Spirit Free

Pilar

Cocktail of Fresh Mint, Apple Juice and Ginger Ale

Citron Sel

Salted Lemon Hawaiian Vinegar Shrub, Orange Oleo Saccharum, Fever Tree Sicilian Lemonade, Lemon-Pineapple Sea Salt Foam

Peach Blossom

Sparkling Italian Peach Gavioli Tropically Infused with Nectar of Coconut and Lilikoi

20

Champagne by the Glass

Robert Moncuit Blanc de Blancs Brut NV 34

Delamotte Brut Rosé NV 42

Heidsieck-Monopole "Blue Top" Brut NV 24

Krug, "Grande Cuvée" Brut MV 105

Caviar

(30 grams)

Blinis, Traditional Accoutrements

Crown Jewel

Ultra-Premium American White Sturgeon. Large Gold and Silver Flecked Caviar. Velvety with Clean, Rich, Butter and Kombu Flavors...La Crème de la Crème.

650

Imperial Osetra

Beautiful to Behold with an Ivory Grey Hue. Savory Brine and Seaweed Flavors with a Nutty Nuance. Super-Premium Siberian Sturgeon Farmed in Greece.

550

Golden Reserve

Medium to Large Bead Caviar with a Golden Sheen.
The Most Mature American White Sturgeons are
Harvested for this Selection.
Smooth and Buttery in Flavor with an Amazing Texture.

450

Champagne

Half Bottles

| 2351 | Delamotte, Blanc de Blancs, Brut, NV | 115 |
|--------------|--------------------------------------|-----|
| 2051 | Veuve Clicquot, Brut, NV | 98 |
| 2341 | Krug, "Grande Cuvée," Brut, MV | 375 |
| 2071 | Billecart Salmon, Brut Rosé, NV | 139 |
| Full Bottles | | |
| 109 | Louis Roederer "Cristal," Brut, 2015 | 675 |
| 1417 | Moet "Dom Perignon," Brut, 2013 | 595 |
| 1071 | Krug, "Grande Cuvée," Brut, MV | 525 |

Applicable excise tax and gratuity are not included in the above prices.

For parties of 6 or more guests, a service charge of 19% will be applied to the bill upon presentation.

In our commitment to creating a sustainable environment, straws are available upon request.