

Wines

SPARKLING

Salon Cuvee 'S' Le Mesnil
Blanc de Blancs, France NV
1450

Dom Perignon
Champagne, France '06
395

Krug Grand Cuvee
Brut, France NV
450

WHITE

Fevre Les Preuses
Chablis Grand Cru, France '17
290

Bernard Moreau Chassagne-Montrachet
Chardonnay, France '17
185

Kenzo Asatsuyu
Sauvignon Blanc, California '19
150

VERTICAL FLIGHT TASTING

Joseph Phelps Insignia Red Blend, California

1997 - 1998 - 1999 \$1895

2000 - 2001 - 2002 \$1845

2003 - 2004 - 2005 \$1795

2006 - 2007 - 2008 \$1745

2009 - 2010 - 2011 \$1695

2012 - 2013 - 2014 \$1645

2015 - 2016 - 2017 \$1595

Tasting Menu

CAVIAR

Russian Caviar, Oeufs Brouilles, Creme Fraiche

SCALLOPS DYNAMITE

Fresh Hokkaido Sea Scallop, Lemon Herb Mousse

LOBSTER

Half Live Maine Lobster, Drawn Butter, Lemon

TRUFFLE INFUSED SHRIMP STUFFED MUSHROOM

Shrimp, Signature Herbs & Seasonings, Truffle Oil

AVOCADO SALAD

Avocado, Sweet Maui Onion, Strawberry, Citrus Champagne Ponzu

ALASKAN KING CRAB

Jumbo Center Cut Leg, Drawn Butter, Lemon

WAGYU NEW YORK

Snake River Farms

or

COLORADO RACK OF LAMB

or

MISO BUTTERFISH

Alaskan Cod

Grilled Asparagus

Fresh Shucked Creamed Corn

Rustic Truffle Mashed Potatoes

HOMEMADE LILIKOI CREME BRULEE

\$295