

## *Wines*

### **SPARKLING**

Dom Perignon  
*P2 Plénitude Champagne '04*  
1095

Louis Roederer Cristal  
*Champagne, France '15*  
595

Krug Grand Cuvée  
*Brut, France NV*  
425

### **WHITE**

William Fevre Les Clos  
*Chablis Grand Cru, France '21*  
359

Louis Jadot Meursault  
*White Burgundy, France '21*  
185

Kenzo Asatsuyu  
*Sauvignon Blanc, California '22*  
170

### **VERTICAL FLIGHT TASTING**

Opus One Red Blend Napa Valley, California

**1999, 2000, 2004 \$1995**

**2005, 2006, 2007 \$1950**

**2008, 2009 \$1495**

*Minimum of two orders*

## *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 FILET**

*Snake River Farms*

*Grilled Asparagus*

*Fresh Shucked Creamed Corn*

*Rustic Truffle Mashed Potatoes*

### **HOMEMADE LILIKOI CREME BRULEE**

\$295

*Minimum of two orders*