## L'Apéritif

#### Pistache Gouteuse

Chopin Vodka, Velvet Falernum, House-Made Pistachio Syrup, 'Jarana' Lustau Fino Sherry, Lime, Heidsieck Champagne

#### 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

### Ail, Ail, Ail

Chili Garlic Oil Fat Washed Kōhana Kea Rum, House-Made Brine, Garlic Pickle

30

Full Cocktail Menu Available Upon Request

### Non-Alcoholic Cocktails

#### Pilar

Cocktail of Fresh Mint, Apple Juice and Ginger Ale

### **Chang Apana**

Refreshing Watermelon Juice, Olive Oil and Cracked Pepper

#### 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 Krua "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**

2051	Veuve Clicquot, Brut, NV	98
2341	<b>Krug,</b> "Grand Cuvée," Brut, MV	375
2071	Billecart Salmon, Brut Rosè, NV	139
	Full Bottles	
109	Louis Roederer "Cristal," Brut, 2015	675
1417	Moet "Dom Perignon," Brut, 2013	595
1071	<b>Krug,</b> "Grand Cuvée" Brut, MV	565

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.