

CAVIAR IMPORTED	SPOON	25GR	50GR	125GR	250GR
PACIFIC STURGEON	\$25	\$65	\$130	\$285	\$565
SIBERIAN STURGEON	\$30	\$75	\$150	\$325	\$645
STERLET	\$35	\$85	\$170	\$365	\$695
SEVRUGA	\$40	\$95	\$190	\$415	\$825
CLASSIC OSETRA	\$40	\$95	\$190	\$415	\$825
SELECT OSETRA	\$60	\$145	\$290	\$635	\$1265
GOLD OSETRA	\$120	\$295	\$540	\$1295	\$2585
PLATINUM OSETRA	\$140	\$345	\$690	\$1495	\$2985
ALMAS OSETRA	\$240	\$595	\$1190	\$2615	\$5225

AUTHORITY TASTING

SELECTION OF CAVIAR BY THE SPOON

\$425

WITH ALMAS OSETRA \$200 ADDITIONAL

CAVIAR SIGNATURES

25 GRAMS OF EACH

CLASSIC

CLASSIC OSETRA, SIBERIAN STURGEON, PACIFIC STURGEON

\$235

PRESTIGE

PLATINUM OSETRA, GOLD OSETRA, CLASSIC OSETRA

\$695

DISTINCTION

GOLD OSETRA, CLASSIC OSETRA, SEVRUGA

\$475

ROYALTY

ALMAS OSETRA, PLATINUM OSETRA, GOLD OSETRA

\$1195

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg increase foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

CRUSTACEANS

SHRIMP COCKTAIL \$45
COCKTAIL SAUCE, LEMON

LOBSTER TAIL \$45
COCKTAIL SAUCE, BUTTER, LEMON

KING CRAB MERUS \$125
COCKTAIL SAUCE, BUTTER, LEMON

STONE CRAB MARKET PRICE

SASHIMI

WASABI, PONZU, SOY

LONG ISLAND FLUKE* \$30

TASMANIAN SEA TROUT* \$35

HAMACHI* \$55

BLUEFIN TUNA* \$65

SEA URCHIN* \$85

CHIRASHI BOWL* \$165 FOR TWO
LONG ISLAND FLUKE, SEA TROUT, HAMACHI, BLUEFIN TUNA,
SUSHI RICE
25GR CLASSIC OSETRA SUPPLEMENT \$85
SEA URCHIN SUPPLEMENT \$75

OYSTERS

WEST COAST \$35/\$70
ON THE HALF SHELL

OYSTERS & CAVIAR \$125
25GR CLASSIC OSETRA

SEAFOOD TOWER

PETITE* \$175
OYSTERS, SHRIMP, LOBSTER, LONG ISLAND FLUKE,
TASMANIAN SEA TROUT

GRANDE* \$475
OYSTERS, SHRIMP, LOBSTER, KING CRAB, HAMACHI,
BLUEFIN TUNA

25GR CLASSIC OSETRA CAVIAR SUPPLEMENT \$85
SEA URCHIN SUPPLEMENT \$75

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BITES

CRUDITÉS \$25
TRUFFLE MISO AOILI

EVERYTHING BAGELS \$25
SMOKED SALMON, PICKLED SHALLOT
CAVIAR SUPPLEMENT \$25

SMOKED SALMON CLUB \$25
CRÈME FRAÎCHE, CHIVES
CAVIAR SUPPLEMENT \$25

CAVIAR BAKED POTATOES \$55
MARBLE POTATOES, CHIVES, POMME PURÉE

CRISPY RICE* \$35
SEA TROUT, WASABI, SCALLION

KING CRAB CAKES \$35
TRUFFLE, PARSLEY

LOBSTER ROLLS \$35
CRUSTACEAN BUTTER
CAVIAR SUPPLEMENT \$25

BAO BUNS \$55
BBQ EEL, FOIE GRAS, SHISO

CORNETS

SIGNATURE HANDROLLS

ROCK CRAB \$25
AVOCADO, AIOLI

TASMANIAN SEA TROUT* \$35
CUCUMBER, SCALLION

SEA SCALLOP* \$35
SPICY MAYO

BLUEFIN TORO* \$55
CAVIAR, SCALLION

TORO & FOIE* \$75
SEARED FOIE GRAS

CAVIAR \$95
CLASSIC OSETRA, CRÈME FRAÎCHE, CHIVES

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PLATES

DIVER SEA SCALLOPS \$55

CAVIAR

SMOKED SALMON \$60

BLINIS, CRÈME FRAÎCHE

BLUEFIN TORO TARTARE* \$75

CAVIAR, SCALLION, PONZU

STEAK TARTARE* \$45

CORNICHONS, CAPERS, EGG YOLK
CAVIAR SUPPLEMENT \$25

FOIE GRAS TORCHON \$45

COMPOTE, HAZELNUT, BRIOCHE

FLATBREAD \$25

SPECK, MANCHEGO, PIQUILLO

GOLDEN EGG \$45

PARMESAN, NASTURTIUM, CLASSIC OSETRA

DESSERTS

FROMAGE \$45

SELECTION OF 3

CHOCOLATE CHIP COOKIES \$15

MADELEINES \$15

TARTE AU CHOCOLAT \$15

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