



• caviar service & oysters •



oyster shooters • (fresh shucked oyster of the day)

spicy paloma •

mezcal, agave, red grapefruit juice, jalapeno, fresh lime juice, cucumber mist, sal de gusano • **10**

japanese bloody mary •

haku rice vodka, tomato juice, smoked soy, lime, tosa joyu, wasabi tobiko • **10**

caviar •

american hackleback, russian standard platinum vodka, crème fraiche, sieved egg, chives • **16**

oysters on the half shell • (6) • 25

fresh oysters • opened to order • ask server for tonight's selection and preparation

caviar & oysters on the half shell • (6) • 89

fresh oysters • opened to order • champagne mignonette foam • golden osetra caviar

broiled oysters • oyster of the day • (5) • 25

- *truffle butter • parmesan-butter-panko topping*
- *garlic and cognac butter • parmesan-butter-panko topping*

oysters rockefeller • (4) • 22

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • 19

pappy van winkle bourbon barrel smoked trout roe • crème fraiche • chives • potato chips

caviar 'eggs' • 19

*(2) crème fraiche and chive egg salad stuffed eggs
american hackleback sturgeon caviar • pappy van winkle bourbon barrel smoked trout roe*

• silver service • 1 oz. golden osetra caviar • 140

*warm blinis • cape cod sea salt kettle potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server*

• gold service • 1 oz. royal beluga caviar • 182

*warm blinis • cape cod sea salt kettle potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server*

platinum service • vodka & caviar • 1 oz. golden osetra caviar • 170

(6) 1 oz chilled shots of 'russian standard' platinum vodka

*warm blinis • cape cod sea salt kettle potato chips • crème fraiche
sieved farm egg • chives • chilled silver-plated vodka and caviar server set*

baller service • upgrade to 1 oz. royal beluga caviar • 208