



• caviar service & oysters •



oyster shooters • (fresh shucked oyster of the day)

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 • prunier osetra caviar

oysters rockefeller • (4) • **22**

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

smoked trout roe and chips • **21**

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

caviar 'eggs' • **21**

(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. prunier osetra caviar** • **150**

warm blinis • seed oil free sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

• **gold service** • **1 oz. royal beluga caviar** • **170**

warm blinis • seed oil free sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

platinum service • **vodka & caviar** • **1 oz. prunier osetra caviar** • **180**

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

warm blinis seed oil free 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** • **200**