

## *Wines*

### **SPARKLING**

Dom Perignon  
*P2 Plénitude Champagne '04*  
1095

Dom Perignon  
*Champagne, France '12*  
485

Krug Grand Cuvee  
*Brut, France NV*  
425

### **WHITE**

Fevre Les Preuses  
*Chablis Grand Cru, France '17*  
290

Kenzo Asatsuyu  
*Sauvignon Blanc, California '22*  
160

### **VERTICAL FLIGHT TASTING**

Opus One Red Blend Napa Valley, California

**1999 - 2000 \$1950**

**2004 - 2005 \$1750**

**2006 - 2007 \$1950**

**2008 - 2009 \$1950**

## *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 NEW YORK**

*Snake River Farms*

*or*

### **COLORADO RACK OF LAMB**

*or*

### **MISO BUTTERFISH**

*Alaskan Cod*

*Grilled Asparagus*

*Fresh Shucked Creamed Corn*

*Rustic Truffle Mashed Potatoes*

### **HOMEMADE LILIKOI CREME BRULEE**

\$295