

# the somm table



**caviar tasting** accoutrements 120

**hackleback** {12 grams} 40

champagne la closerie les beguines extra brut france mv 25

**white sturgeon** {12 grams} 50

champagne krug brut france mv 60

**imperial ossetra** {12 grams} 51

champagne rosé ruinart brut france mv 34

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**gold mullet bottarga** dill risotto 40

pinot grey anarchy aci urbajs styria slovenia 2016 {biodynamic} 10

**king prawn** smoked butter, dry scallop 34

chassagne-montrachet chenevottes marc morey burgundy france 2013 30

**mangalitsa lardo** carmelized cabbage, pedro ximenez 24

pedro ximenez 20-year sherry bodegas tradition spain 15

**foie gras torchon** juniper, duck skin crackling 28

zierfandler johanneshof reinisch themenregion austria 2012 12

**miyazaki wagyu** bento box 48

trousseau henri maire arbois rouge jura nv 10

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our somm table is designed for exploring unique wines & the world's finest ingredients. wines are 3 ounce pours – full glasses also available