

SUPPLEMENTS

PLAZA BAERII CAVIAR 1oz
siberian | 150

WEST COAST OYSTERS
on the half shell | pomegranate & rosé citronette
house made hot sauce | 20 | 40

WINE PAIRING | 75

5 COURSE DINNER

Milk Bread Rolls

CAVIAR & ROSÉ OYSTERS
kaluga caviar | pomegranate & rosé citronette | california pink peppercorns

CHAMPAGNE GRAND BRUT, NV

PERRIER-JOUËT

SPINEY LOBSTER CANNOLI
charred lemon aioli | fennel confit | crispy pancetta

VIOGNIER, NAPA VALLEY, 2023

DARIOUSH

ANGEL HAIR & MEATBALL
red wine pomodoro | spicy pangrattato | parmigiano-reggiano

PINOT NOIR, RUSSIAN RIVER, 2022

J VINEYARDS

EYE OF RIBEYE, *BRANDT*
beet & beef jus | trio of beet | rice cloud

CABERNET SAUVIGNON, NAPA, 2021

VINEYARD 29, CRU

OR

SEARED DIVER SCALLOPS
pickled mandarinquat | puffed wild rice | turnip confit | cauliflower puree

CHARDONNAY, RUSSIAN RIVER, 2022

FAILLA

BLOOD ORANGE & GUANAJA BLACKOUT CAKE
blood orange curd | charred citrus

prix fixe menu \$175 per person, tax & gratuity not included