

The Prestige

CHARCUTERIE BOARD Curated by the Beverly Hills Cheese Shop. Available as a plate of 4 (24) or 7 (37) and served with chef accoutrements.

(Cheese)

Black Label Cambozola brie-style pasteurized cow's milk blue cheese, Germany

Moliterno al Tartufo aged pecorino cheese, filled with black truffles, Italy

Fromager D'Affinois luscious, pasteurized cow's milk, and double-crème, France

Midnight Moon hard and nutty goat's milk cheese, Holland

Rulo "Crème Brulee" goat's milk with creme brulee notes, Spain

(Meat)

Salame Napoli - Piccante roughly ground, lightly spiced pork

Coppa Senesa lean tuscan salami with aromas of cloves, cinnamon, and nutmeg

Ventricina Salame well-defined aromas of cured meat, pepper, paprika, and chili, with notes of fennel

Prosciutto De Parma 18-month aged ham

TRUFFLE POPCORN CHICKEN harissa-maple dust, crispy parsley, sweet chili ketchup 19

STEAK TARTARE "CIGARS" Ardborg hollandaise, burnt onion ash, caviar 25

PARMESAN PROSCIUTTO CROQUETTE spicy tomato sauce, basil, grana padana 17

CAVIAR FRITES petrossian caviar, vodka crème fraîche 21

NEUSKE BACON BAO chicharron, scallions, cucumber, fresno pepper 23

SURF & TURF OYSTERS steak tartare and raw oysters topped with Bearnaise sauce 24

FLAMIN' CHICKEN SLIDERS poppy seed milk bun, Flamin' Hot Cheetos crusted chicken, bread & butter pickles, ranch aioli 24

CASTAWAY DRY AGED BITES 28 day aged ribeye, cracked black peppercorn, bleu cheese 45

Cocktails That Wow

BUZZ OFF

"This isn't flying, this is falling with style"

Don Julio Blanco, yuzu lemon, organic ginger, szechuan flower, Cointreau, Grand Marnier, Grand Marnier whip 22

THREE WISHES (Serves 2)

"Shining, Shimmering, Splendid"

Monkey 47, jasmine honey, lemon 38

SUMMER NIGHTS

"I got chills—they're multiplying"

Grey Goose La Poire, prickly pear, lemon, champagne, topped with cotton candy 19

LA MUERTE

"Our memories, they have to be passed down by those who knew us in life - in the stories they tell about us."

KAH tequila, mango, lime, cilantro, chamoy fruit popsicle 24

THE GREAT ESCAPE (Serves 2)

"In the Jungle you must wait, till the dice read five or eight"

Ron Zacapa 23, Zaya, meyer lemon, honey, all spice dram 36

"TYLER DURDEN"

"The first rule of Fight Club is: you don't talk about Fight Club. second rule of Fight Club is: you DON'T talk about Fight Club"

Whistlepig 18, peychaud's bitters, dry orange curacao molecular foam 24



LOUIS XIII

Renmy de Martin
COGNAC GRANDE CHAMPAGNE

One century in a bottle. Fireworks of Aromas, Floral, Spice, Fruit, Wood and Nut Dimensions with an Extremely Long Finish of up to One Hour.

One Ounce 135 One and a Half Ounces 195 Two Ounces 260

The Secret Garden

THE "TERRARIUM" hummus, wild mushroom soil, crudite 19

VEGETABLE ABSTRACT An assortment of raw and cooked hand-cultivated vegetables, Zinfandel vinaigrette 24

The Life Aquatic

CHILLED OYSTERS ON THE HALF SHELL half dozen, east and west coast, ancho chili cocktail sauce, pink peppercorn & champagne mignonette 24

Blue Point - East Coast fresh, crisp, firm texture, with sweet notes and a salty finish

Malpeque - East Coast light-bodied with crisp flavor, high brininess, and a sweet, clean finish

Kusshi - West Coast creamy, subtle brine, notes of cucumber with a sweet and salty finish

PETROSSIAN OSSETRA CAVIAR & CHAMPAGNE vodka crème fraîche, chives, egg, Russian blini, brioche toast 95 with half a bottle of Drappier Brut Champagne Rose 150

SEAFOOD CEVICHE seabass, shrimp, squid, leche de tigre, Okinawa potato chips 19

YELLOWTAIL AGUACHILE yuzu kosho, fresno pepper, cilantro, avocado mousse 18

IMPERIAL SEAFOOD TOWER east & west coast oysters, shrimp cocktail, snow crab cluster, whole Maine lobster, jonah crab claws, peruvian scallop, white soy, salmon poke, wakame **Petite** (Serves 2) 98 **Imperial** (Serves 4) 180

Classics Done Brilliantly

THE MARTINI How do you elevate simplicity? Start with what the European Union has deemed the greatest Vermouth in the world washing the best martini glass. Then we use selected ultra-premium spirits and we finish with Olives stuffed with Caviar and Blue Cheese

Belvedere 21

Chopin Vodka 21

Monkey 47 Schwarzwald Dry Gin 30

Nolet's Reserve Gin 158

THE OLD FASHIONED Four Roses Bourbon, turbinado sugar, bitters, candied maple bacon 21

ULTIMATE G&T Plymouth Gin, Fentimen's tonic water, lavish accouterments 22

SIDECAR Hennessy VS, Cointreau, fresh lemon juice, charred lemon twist 21

Dessert

UP, UP N' AWAY

A delightful perfection of assorted desserts.

Layered with a combination of favorite flavors. Creme brûlée, passion fruit marshmallows, keylime pie, dulce de leche cream puffs, M&M's cookies, lava cake, strawberry semifreddo, French macarons, ice creams 45