



BITES

150 (2-4 GUESTS),
275 (6-8 GUESTS)

roasted castelvetroano olives
thyme, urfa pepper

melted swiss raclette cheese
fingerling potatoes, miche
cornichon, rosemary ham

murray's buratta
warm bacon jam,
toasts + crisps

cauliflower hummus
charred leeks, calabrian chili,
warm laffa bread

duck carnitas tacos
guajillo, guacamole

CAVIAR 300

wild hackleback sturgeon caviar
soft scrambled eggs +
cultured miso butter + brioche
paired with a bottle of
hiro sake junmai daiginjo gold

BOTTLES

Beluga Vodka 250
Beluga Vodka Gold 350
Stolen Smoked Rum 225
Ghost Tequila 225
Stolen X Whiskey 250
Hiro Sake Gold 300

sparkling + rosé

fleurs de prairie rosé provence, france 70
domaine ste. michelle sparkling brut rosé columbia valley, wa 70
stellina di notte prosecco 70
palmer brut reserve champagne, france 120

white

la petite perriere sauvignon blanc france 70
lamoreaux landing dry riesling finger lakes, ny 72
wolffer estate chardonnay the hamptons, ny 76
le rime pinot grigio italy 70
jordan chardonnay alexander valley, ca 90

red

bully hill cabernet franc finger lakes, ny 72
bedell "first crush" red blend north fork, ny 81
row eleven pinot noir california 80
jordan cabernet sauvignon alexander valley, ca 150

THERMOS SERVICE

Warm cocktails served in a thermos. Each thermos serves 4 people
Please note: must be ordered at least 1 hour prior to your reservation.

vin chaud "french style mulled wine" 64
pinot noir, stolen smoked rum, cinnamon, clove, orange

café cortina 72
stolen bourbon, ghost tequila, amaro zucca, espresso, cold brew liqueur, lemon zest, whipped cream, nutmeg

eastern toddy 64
hiro saki, yuzu, lemon, lavender, salted honey