# THE CAVIAR EXPERIENCE

## CAVIAR & CHAMPAGNE FIVE-COURSE TASTING MENU

**Saturday, January 16, 2027 | 7:00 PM**

### FIRST

**Cauliflower Velouté**

Kaviari Baenki Caviar, Lobster Gelée

**Champagne Pairing:** EPC, Le Champagne Des Épicuriens, Blanc De Noir, Brut NV

### SECOND

**Soft-Poached Hen Egg**

Kaviari Oscietre Caviar, Calery Poot Purte, Brown Butter, Grispy Shallots, Fresh Chives

**Champagne Pairing:** Billecart-Salmon, Grand Cru Brut NV

### THIRD

**Potato-Crusted Dover Sole**

Kaviari Baerii Royal, Lobster & Potato Fondue, Preserved Lemon, Champagne Beurre Blanc

**Champagne Pairing:** Henriot Brut Souverain, NV

### FOURTH

**Braised American Wagyu Short Rib**

Kaviari Kristal Caviar, Wild Mushroom-Stuffed Savoy Cabbage, Comté Potato Gratin, Caviar-Infused Beef Jus

**Champagne Pairing:** Laurent-Perrier Cuvée Rosé Brut NV

### INTERMEZZO

**Yuzu & Champagne Granita**

Lemon Zest

### FIFTH

**White Chocolate & Kaviari-Oscietre Gold Caviar**

White Chocolate Ganache, Madagascar Vanilla, Green Apple Gelée

**Champagne Pairing: Laurent-Perrier Brut Nature**

**$475.00 PER PERSON**

***Pricing is Plus 20% Gratuity & 8.875% NYS Sales Tax***