



LAS VEGAS

**BAERI
ROYAL SIBERIAN**

medium black grey beads of unique and iodized flavors with a silky smoked taste.

155 • 240 • 520

SEVRUGA

medium shiny grey-black beads reveal classic pronounced cured notes with a bold, briny minerality and buttery nuttiness

220 • 356 • 822



AVAILABLE IN 28G, 50G, AND 125G PORTIONS

SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE, SEAWEED BLINI AND POMME MAXIM

OSCIETRE PRESTIGE

medium to large sized roes display the most beautiful amber color. Wonderful marine flavors with nutty notes.

195 • 320 • 720

KRISTAL

lightly salted and cured beads give away to fresh, oceanic flavor. Subtle with an almond finish

175 • 280 • 620

**OSCIETRE
GROS GRAINS**

large precious golden grains with a delicate marine flavor. Good length on the palate with buttery hazelnut flavor.

240 • 395 • 945

CHEESE & CHARCUTERIE PLATES

3 FOR 33 | 5 FOR 48 • CHOOSE FROM BELOW

CHEESE

HORNBACHER

Switzerland / raw cow - brothy, nutty

HOOKS 10YR CHEDDAR (ADD 10)

Wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

England / cow - smooth, fruity, tangy

BRABANDER

Holland / pasteurized goat - cheese candy

LAMB CHOPPER

Holland / sheep - sweet, buttery, nutty

MEREDITH FETA

Australia / sheep & goat - tangy, herbaceous

EPOISSES

France / cow - funky, rich, meaty

MOLITERNO AL TARTUFO (ADD 5)

Italy / sheep - grassy, nutty, intense truffle

1655 GRUYERE

Switzerland / raw cow - bright, fruity, nutty sweetness

STILTON BLUE

England / raw cow - tangy, creamy, stone fruit

PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

P'TIT BASQUE

France / sheep - creamy, nutty, subtle sweet

BOSCHETTO AL TARTUFFO (ADD 5)

Italy / cow & sheep - black truffles, mild, earthy

ETORKI

France / sheep - roasted, caramel, sweet

MANCHEGO

Spain / sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

France / cow - velvety, creamy, buttery

CAMEMBERT

France / cow - funky, rich, meaty

CHARCUTERIE

"5J" JAMON IBERICO DE BELLOTA (ADD 20)

pork - buttery, nutty, rich, decadent

BROOKLYN SALAMI

pork - bourbon, sour cherry, sweet, smoky

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI (ADD 5)

pork - black truffle, sea salt

REDONDO IGLESIA JAMON SERRANO

pork - fruity, lean, gamey

FABRIQUE DELICES SMOKED DUCK BREAST (ADD 10)

duck - tender, sweet, gently smoked

TRUFFLE MOUSSE PATE (ADD 5)

chicken - black truffle, rich, fatty

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO (ADD 5)

pork - garlic, smoky paprika

ANGEL'S DUCK SALAMI

duck - succulent, rich, nutty

CHARLITO'S SALAMI PICANTE

pork - garlic, cognac, spicy, hot

TEMPESTA SOPPRESSATA

pork - red wine, sea salt, cracked pepper

TEMPESTA WAGYU BEEF SALAMI (ADD 5)

beef - thyme, black peppercorns, cabernet

BISON SALAMI (ADD 5)

bison - tender, savory, whiskey finish

LOMO IBERICO DE BELLOTA (ADD 10)

pork - cured loin, delicate, smoked paprika

FABRIQUE DELICES DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

SAUCISSON SEC

pork - garlic, sea salt, cracked pepper

for additional selections, please inquire

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.