

## OYSTERS

## RAW ATLANTIC OYSTERS | \$21

5 raw East Coast oysters, served with Chimicurri, Leche de Tigre and Creamy Horseradish sauce.

## BAKED BEURRE BLANC OYSTERS | \$24

5 oysters baked to perfection topped with truffle beurre blanc sauce, white wine, serrano ham and chives,

## CHAMPAGNE &amp; SPARKLING WINE

## AROUND THE WORLD SPARKLING WINE FLIGHT | \$24

3 SPARKLING WINES X 2 OZ EACH

PROSECCO (ITALY)

CAVA (SPAIN)

CREMANT (FRANCE)

## SPARKLING COCKTAILS

## MIMOSA | \$13

Prosecco | Orange, Pineapple or Grapefruit Juice

## FRENCH 75 | \$12

Gin | Triple Sec | Fresh Lemon Juice | Prosecco

## AIR MAIL | \$15

Rum | Lime | Honey | Prosecco

## BY THE GLASS

PROSECCO | \$10

CAVA | \$16

CREMANT | \$18

## BY THE BOTTLE

SERENISSIMA PROSECCO | \$50

MAS FI CAVA | \$80

CREMANT DU JURA | \$90

TATtinger CHAMPAGNE | \$150

MOET & CHANDON CHAMPAGNE | \$160

VEUVE CLICQUOT CHAMPAGNE | \$170