

# asiate

## Three-Course Prix Fixe Menu \$98 *Optional Wine Pairing 68.*

### First Course

#### Scallop 🍷

Cherry • Chanterelle • Nasturtium

#### Hamachi Crudo 🍷

Yuzu Kosho • Radish • Russian Sturgeon Caviar

#### Spanish Octopus 🍷

Piquillo • Almond • XO Sauce

#### Heirloom Beets 🍷

Sorrel • Black Garlic • Negroni Jus

#### Bigeye Tuna 🍷

Watermelon • Hibiscus • Black Sesame

#### Maine Lobster 🍷

Radish • Cucumber • Lemongrass  
+ 10. Supplement

#### Foie Gras Torchon 🍷

Costal Herbs • Marcona Almond | Cherry Butter  
+ 10. Supplement

### Second Course

#### Ora King Salmon 🍷

Sorrel • Pearl Onion • Avocado

#### Lamb Loin 🍷

Eggplant • Citron • White Polenta

#### Atlantic Cod 🍷

Poblano • Green Tomato • Melon

#### Long Island Duck 🍷

Pomegranate • Turnip • Huckleberry

#### Japanese Rice 🍷

Green Chili • Sesame • Poached Egg

#### Market Carrots 🍷

Szechuan Peppercorn • Orange • Cippolini Onion

#### Wagyu Beef 🍷

Pommes Fondant • Broccoli • Mole Verde  
+ 15. Supplement

🍷 SUITABLE FOR VEGETARIAN

🍷 CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE.  
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

# asiate

## Caspian Sea Caviar

### Russian Sturgeon 🍷

1 Oz • accompaniments  
+ 95. Supplement

### Classic Ossetra 🍷

“Deep Brown”  
1 Oz • accompaniments  
+ 110. Supplement

### Caviar Flight 🍷

Tasting of 3 caviar and half a bottle of  
Krug  
3 Oz • accompaniments  
+775. Supplement

### Golden Ossetra Caviar 🍷

“Golden”  
1 Oz • accompaniments  
+ 250. Supplement

### Beluga Hybrid 🍷

“Dark Grey”  
1 Oz • accompaniments  
+270. Supplement

## Chef's Tasting Menu

### Maine Lobster 🍷

carrot aioli • heart of palm • ginger

### Scallop 🍷

nasturtium • chanterelle • turnip

### Sweet Potato 🍷

goat cheese • walnut • nori

### Foie Gras Torchon 🍷

costal herbs • marcona almond • brioche

### Wagyu Beef 🍷

pommes Fondant • broccoli • mole verde

### Black Forest 🍷

chocolate mousse tuile • cherry ganache

*Chef's Tasting Menu 148.  
Optional Wine Pairing 128.*

## Vegan Gluten Free Tasting Menu

### Heirloom Beets 🍷

sorrel • black garlic • negroni Jus

### Market Carrots 🍷

szechuan peppercorn • orange • cippolini onion

### Sweet Potato 🍷

goat cheese • walnut • nori

### Japanese Rice 🍷

green chili • sesame • poached egg

### Mole Verde 🍷

pommes fondant • broccoli

### Black Forest 🍷

chocolate mousse tuile • cherry ganache

*Tasting Menu 138.  
Optional Wine Pairing 128.*

🍷 SUITABLE FOR VEGETARIAN

🍷 CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE.  
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.