

THE BUMP BAR
by
CALIFORNIA CAVIAR COMPANY

CROQUET

clam, bacon, scallion, Jacques Pepin pressed caviar
Pehu-Simonet Grand Cru 'Face Nord' Brut, Verzenay, NV

QUEEN'WHITE STURGEON CAVIAR

blini, creme fraiche, pickled red onion, hen egg

FLUKE CRUDO

dashi, black lime, California seaweeds, white sturgeon caviar

CHANTERELLE MUSHROOM

custard, kaluga hybrid caviar, black truffle
Vve Fourny & Fils Rose, Vertus NV

OCEAN TROUT

caramelized celery root, pole bean, lemon, trout roe
Billecart Salmon Brut Reserve, Mareuil-sur-Ay, NV

STRIPED BASS

chicken jus, roasted pineapple, smoked onion, Siberian caviar
Mousse Fils Blanc de Noirs 'L'Or d'Eugene, Marne, NV

BINCHOTAN GRILLED LOBSTER

sun choke, celery, herbs, saffron infused whitefish roe
Pierre Gimonnet 1er Cru 'Blanc de Blancs', Cuis, NV

TASTING MENU \$145
CHAMPAGNE PAIRING \$125

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