

BAZAAR MEAT BY JOSÉ ANDRÉS

# CAVIAR & CHAMPAGNE SUNDAYS

## CAVIAR FLIGHT 185

**Imperial Osetra | Royal Russian Osetra | Nordic Royal** 19 grams ea  
*Not so classic service with chives, crème fraîche, egg, shallot, pomme soufflé*

## BUILD YOUR OWN CONE 115

**Siberian Baerii** 28 grams  
*Served with crème fraîche, brick dough cones, chives*

## TAPAS

**Tortilla New Way** 22  
*Potato espuma, 63-degree egg, Nordic Royal caviar*

**José's Taco** 25  
*Jamón ibérico de bellota, Russian Osetra caviar, gold leaf*

**Tableside Classic Tartar** 60  
*Beef sirloin, savora mustard, egg yolk, HP sauce, anchovy, parker house rolls, Nordic Royal caviar*

**Bone Marrow** 25  
*Josper roasted, petite herb salad, pickled chestnut mushroom, pearl onion petals, Siberian Baerii caviar*

**Uni Toast** 26  
*Brioche, sea urchin, Siberian Baerii caviar*

## CHAMPAGNE SELECTIONS

### BY THE GLASS SELECTIONS

NV **Roger-Constant Lemiare**, Cuvée Sélect Champagne 25

NV **Raventos i Blanc**, Cuvee José Cava 17

NV **Gaston Chiquet**, Brut Rosé, Dizy Champagne 35

### CHAMPAGNES OF CONSEQUENCE

NV **Krug**, Grand Cuvée 480

NV **Gaston Chiquet**, Blanc de Blancs 140

NV **Agrapart**, Sept Cru 165

2012 **Gimonnet**, Special Club Cramant GC 335