



Veuve Verandah

bites

Locally Crafted Oysters ½ dozen 24
lemon, cocktail horseradish, mignonette*

Caviar Flight 150
pacific sturgeon, siberian, oscietra

Jalapeno Yellowtail Sashimi* 18
hamachi, cilantro, sesame

Hand Grenade* 22
shrimp, spicy scallop, sweet soy chef's maki

Lobster Rangoon 28
cream cheese, scallion, sesame, togarashi

Spicy Tuna* 20
siracha, sesame, wasabi tobiko

Thai Vegetable Roll 18
tamago, pickled carrot, cucumber, avocado mae ploy

Cucumber Avocado Maki 13
fresh cucumber, avocado

Truffle Fries 11
black truffle, rosemary, sea salt

Three Local Cheese Selection 27
house made breads and fruit preserves

bubbles & cocktails

Veuve Clicquot

Bin

7 Yellow Label	23	135
20 Rosé	27	150
11 Extra Brut-Extra Old	29	155
17 La Grande Dame Brut, 2012		295
8 La Grande Dame Rosé, 2006		450

Crescent Spritz 25

Veuve Clicquot Rich, chinola passion fruit liqueur
soda

Cucumber Royale 25

Veuve Clicquot Rich, cucumber juice, black pepper
syrup

Elderflower Mojito 25

Veuve Clicquot Rich, st-germain liqueur, mint, lime

Veuve Clicquot Rich

*First champagne inspired by mixology, is best
enjoyed over ice with fresh ingredients.*

by Executive Chef James Hackney & Chef de Cuisine Frans Braamse

A 20% service charge and 7% meals tax is automatically added to your check.

*Consuming raw or undercooked meats, seafood or eggs may increase your risk
of food borne illness. Please inform your server if anyone in your party has a food allergy.