BAR MENU

APPETIZERS

CAVIAR + BUBBLES

brioche / egg yolk jam / crème fraîche / cultured butter /
confit shallot / chive

GRANDEUR OSETRA 1 oz 97
PLATINUM OSETRA 1 oz 80
NOIR OSETRA 1 oz 40

SPARKLING, MAD NICE, méthode champenoise, brut, california, NV 10/50
CHAMPAGNE, VEUVE CLICQUOT, reserve cuvée, brut, france, NV 15/75

CRISPY POTATO PAVÉ 12
black garlic / pecorino

TOMATO + JAMÓN TOAST 13
brioche / chervil

AHI TUNA CRISPS 16
tomato vinaigrette / white kombu

PROSCIUTTO + CHIPS 19
black truffle / brie

BAR SPECIALTIES

P+P BURGER

26

'french onion soup' onions / wagyu / beecher's flagship cheddar /
zip mayonnaise / pickled mustard seed / sesame bun

LIMITED TO 10 PER EVENING

IBÉRICO RIBS 22
bbq / crispy garlic / herbs

WAGYU BRISKET ON RYE 25
raclette / sauerkraut / bourbon mustard / pickles

WAGYU HOT DOG 19
grilled / brioche bun / bourbon mustard / bbq /
pearl white onion / b + b pickle relish

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.