



THE ROYCE TASTING MENU

Created by Chef Jorge Delgado

FIRST COURSE

KALUGA CAVIAR

Kaluga Caviar, Squid-Ink Cone, Whipped Crème Fraiche

SECOND COURSE

BEET SALAD

Roasted Golden Baby Beets, Red Beet Spaghetti,
Herbed Goat Cheese, Grapefruit

THIRD COURSE

CHARRED OCTOPUS

Sugar Snap Peas, Purple Cauliflower, Cherry Heirloom Tomatoes,
Crispy Shallots, Chorizo & Potato Foam

FOURTH COURSE

DRY AGED NEW YORK PRIME

Dry Aged New York Prime 4oz, Truffled Pomme Purée,
Whisky Bordelaise

or

A5 MIYAZAKI (extra \$75)

A5 Miyazaki 4oz, Truffled Pomme Purée, Whisky Bordelaise

FIFTH COURSE

MODERN TIRAMISU

Phyllo Tarte, Coffee Gel, Mascarpone Foam, Tiramisu Cream,
Lady Finger Biscuit, Cocoa Nibs Praliné

\$215

Price per person excludes tax and gratuity.

All guests in the party must participate in the menu.

Dietary substitutions are limited.

An automatic 20% gratuity will be applied to all parties.



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Wine Pairing

FIRST COURSE

KALUGA CAVIAR

Champagne Billecart-Salmon, Charles Le Bel, "Inspiration 1818", Brut, NV

SECOND COURSE

BEET SALAD

Ramey, Fort Ross, Chardonnay, Sonoma Coast, 2021

THIRD COURSE

CHARRED OCTOPUS

La Rioja Alta, "Vina Albertini", Reserva, Rioja, Spain, 2018

FOURTH COURSE

DRY AGED NEW YORK PRIME

Château Moulin de la Grangere, Saint-Emilion Grand Cru, Bordeaux, France, 2019

or

A5 MIYAZAKI (extra \$75)

Château Fleur Cradinal, Saint-Emilion, Bordeaux, France, 2014

FIFTH COURSE

MODERN TIRAMISU

Graham's 20 yr. Tawny Port

\$105

*Price per person excludes tax and gratuity.
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