

SIGNATURE COCKTAILS

EXPERIENCE	\$30
<p><i>B</i> Let us design the cocktail of your dreams in the crystal you desire</p>	
MIAMI HARCOURT	\$30
<p>Mezcal, honey, lavender, lemon juice *contains egg whites</p>	
NARCISSE	\$30
<p>Vodka, Aperol, pink grapefruit syrup, homemade cardamom syrup, fresh lemon juice</p>	
PAMPILLE	\$30
<p>Tequila, Calvados, orgeat syrup, pineapple juice, fresh lime juice, ginger ale</p>	
LADY B	\$30
<p>St. Germain, pineapple juice, Chambord liqueur, fresh lemon juice, Champagne*contains egg whites</p>	
CHATEAU BACCARAT	\$30
<p>Gin, lemon juice, strawberry puree', Champagne</p>	
MEZCAL HARMONY	\$30
<p>Mezcal, apple brandy, fresh lemon juice, honey, Grand Marnier, ginger beer</p>	
CHEVALIER	\$30
<p>Rye Whiskey, fresh lemon juice, cardamom syrup, St Germain, Chateau Bellevue</p>	
NORMA JEAN	\$40
<p>Gin, lemon juice, cardamom syrup, violette, Champagne</p>	
THE CLASSICS	\$25

CHAMPAGNE

	COUPE	BOTTLE
PERRIER-JOUET Grand Brut	\$35	\$150
PERRIER-JOUET blason Rose	\$35	\$150
PHILIPPE GONET 'CUVEE 3210' Extra Brut (organic)	\$40	\$180
PERRIER-JOUET Blanc de Blancs	\$50	\$200
RUINART Blanc de Blancs	\$55	\$250
		\$450
PERRIER-JOUET BELLE EPOQUE Rose, 2012		\$570
PERRIER-JOUET BELLE EPOQUE Blanc de Blancs, 2006		\$500
KRUG Grande Cuvee 168eme edition		

SPIRIT FREE

NOT'GRONI Spirit Free Negroni	\$22
ORIENT EXPRESS Spirit Free Mint Espresso Martini	\$22
BACCAR'ITA Spirit Free Margarita	\$22
ESPRESSO MARTINO Spirit Free Espresso Martini	\$22

BACCARAT BITES

TRUFFLE CROQUE MONSIEUR	\$30
Toasted white bread, Parisian ham, Comte cheese, truffles spread	
SMOKE SALMON CLUB	\$30
Smoked Salmon, chives, cream cheese, hard-boiled egg, cappers, organic lettuce, tomatoes & toasted white bread	
SMOKE OCTOPUS CARPACCIO	\$50
Octopus carpaccio, citrus dressing, sweet potato puree, smoked paprika, & truffle oil	
AVACADO TOAST	\$25
Toasted white bread, flavored cream cheese, red pepper flakes, truffle sauce, clover sprouts, flavored guacamole	
CHEVRE CHAUD	\$30
Roasted goat cheese & Fresh Baguette	
CAVIAR FANTASY	\$80
Soft Bread, Cucumbers, Eggs, Truffles & Caviar	
BURRATA & TOMATOES	\$30
Mixed organic tomatoes, basil leaves, organic extra virgin olive oil	
GAZPACHO	\$20
Chilled soup with hard-boiled egg & baguette bread	
BIG BUN	\$40
Bun, lettuce, homemade truffles, mayonnaise, Port salut cheese, smoked duck breast, & tomato	
FOI GRAS DE CANARD AU TORCHON	\$55
3.5 OZ	
CHEESE ASSORTMENT	\$40
CHARCUTERIE ASSORTMENT	\$40

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESSES*



LOUIS XIII

Remy de Martin

ONE HALF OUNCE	\$150
ONE OUNCE	\$260
TWO OUNCES	\$520

CAVIAR

CAVIAR VINTAGE 15GR	\$60
CAVIAR VINTAGE 30GR	\$120
CAVIAR VINTAGE 50GR	\$170

BACCARAT EXPERIENCE

BACCARAT TOWER	\$100
Mise en bouche, assortment of sandwiches, tower of cheeses, charcuteries and hummus	
BACCARAT TOWER LUXE	\$150
Mise en bouche, assortment of sandwiches, tower of cheeses, charcuteries and caviar	

WINE

	COUPE	BOTTLE
ROUGE		
PINOTNOIR LA TAUPE DOMAINE CHAUY-CHOUET Bourgogne Rouge, 2019	\$20	\$80
GEVREV CHAMBERTIN DOMAINE HENRY MAGNIEN 'Vieilles vignes' 2020 (organic)	\$50	\$260
RENATO RATTI NEBBIOLO, "OCHETTI" Piemonte italy, 2018	\$20	\$80
CHATEAU LYNCH BAGES Pauillac bordeaux 2015		\$450
BLANC		
SANCERRE cave de La Petite Fontaine, 2021	\$23	\$90
CHABLIS Domaine Sequinot Bordet, 2021	\$22	\$80
DESSERT WINE		
CHATEQU D'YQUEM SAUTERNE premier grand cru classe 1998	\$50 (10Z)	\$125 (30Z)
ROSE		
WHISPERING ANGEL chateau d'Esclans, 2018	\$25	\$190
LOVE OF LEOUBE Cote de Provance, 2021(organic)	\$20	\$80

SWEET TEMPTATIONS

CHOCOLATE FONDANT WITH ICE CREAM	\$20
LAVENDER TIRAMISU WITH RED FRUITS	\$20
BACCARAT'S FRENCH TOAST	\$20
MACARONS - ASSORTMENT OF 8 FLAVORS	\$50

SOFT DRINKS

ESPRESSO	\$7
CPPUCCINO	\$12
AMERICANO	\$10
LATTE	\$12
MATCHA LATTE	\$15
ICED COFFEE	\$12
ICED TEA	\$12
SELECTION OF TEAS	\$8
STILL AND SPARKLING WATER	\$8
SELECTION OF SODAS	\$10