



PETROSSIAN *SIGNATURE COCKTAILS*

WORLDLY OLD FASHIONED

Suntory Toki Japanese Whisky, Teeling Irish Whiskey,
Laphroaig 10-Year Scotch, Demerara Syrup, Angostura Bitters

POOF!

Frey Ranch Rye Whiskey, Laird's Apple Brandy,
Sweet Vermouth, Smoked

COUNT'S NEGRONI

Botanist Gin, Campari, Sweet Vermouth, Orange Bitters

THE BELLAGIO MARTINI

Grey Goose Vodka, Dry Vermouth, Lemon Essence, Ossetra Caviar Cigar

BELLINI

Peach Purée, Crème de Pêche, Fresh Lemon, Sparkling Wine

LE SALTY DOG

Absolut Elyx Vodka, Giffard Pamplemousse,
Fresh Grapefruit, Himalayan Pink Salt

PETROSSIAN MARY

Grey Goose Vodka, Celery Bitters, Housemade Bloody Mary Mix

PALOMA ROSA

Código Rosé 1530 Tequila, Sparkling Grapefruit, Citrus

LAVENDER BASIL LEMON DROP

Belvedere Organic Vodka, Lemoncello,
St-Germain Elderflower Liqueur, Lavender Essence



WINE BY THE GLASS

CHAMPAGNE

Delamotte, Blanc de Blancs, Brut
Taittinger, Brut La Française
Veuve Clicquot, Yellow Label, Brut
G.H. Mumm, Grand Cordon, Brut

CHAMPAGNE ROSÉ

G.H. Mumm, Grand Cordon Rosé, Brut
Ruinart, Brut Rosé
Veuve Clicquot, Brut Rosé
Henriot, Brut Rosé

SPARKLING

Bisot Jeio, Prosecco, Italy

WHITE AND ROSÉ

Chardonnay, Jean-Marc Brocard, Vieilles Vignes, Chablis
Chardonnay, WillaKenzie Estate, Willamette Valley
Chardonnay, Frank Family, Carneros
Chardonnay, Paul Hobbs, Russian River Valley
Pinot Grigio, Livio Felluga, Friuli
Riesling, Dr. Loosen, Wehlener Sonnenuhr, Kabinett, Mosel
Sauvignon Blanc, Château de Sancerre, Sancerre
Rose, Whispering Angel

RED

Barbera, GD Vajra, Barbera d'Alba, Italy
Pinot Noir, Etude, Carneros
Pinot Noir, Flowers, Sonoma Coast
Merlot, Duckhorn, Napa Valley
Cabernet Sauvignon, Faust, Napa Valley
Cabernet Sauvignon, Jordan, Alexander Valley
Malbec, Catena, Mendoza
Zinfandel, Turley, Juvenile, California

ALCOHOL-FREE

Hand on Heart, Chardonnay, California
Hand on Heart, Rosé, California
Hand on Heart, Cabernet Sauvignon, California
La Gioiosa, Prosecco, Italy

WINE BY THE BOTTLE

CHAMPAGNE

Armand de Brignac, Ace of Spades, Brut

Delamotte, Brut

Dom Pérignon, Brut

Laurent-Perrier, La Cuvée, Brut

Perrier-Jouët, Belle Epoque, Brut

Perrier-Jouët, Grand Brut

Philipponnat, Royal Reserve, Brut

Pierre Gimonnet, 1er Cru, Cuvée Cuis, Blanc de Blancs, Brut

Piper-Heidsieck, Rare, Brut

CHAMPAGNE ROSÉ

Henriot, Brut Rosé

Laurent-Perrier, Cuvée Rosé, Brut

Perrier-Jouët, Belle Epoque Rosé, Brut

Perrier-Jouët, Blason Rosé, Brut

SPARKLING

Lytle-Barnett, Blanc de Blancs, Brut, Willamette Valley

Nino Franco, Prosecco Superiore, Valdobbiadene, Italy

Roederer Estate, Brut, Anderson Valley, USA

SPARKLING ROSÉ

Chandon, Étoile, Brut Rosé, North Coast, USA

Lucien Albrecht, Crémant d'Alsace, Brut Rosé, France

WHITE – SAUVIGNON BLANC – FRANCE

Domaine Thomas et Fils, Le Pierrier, Sancerre

Ladoucette, Pouilly-Fumé

WINE BY THE BOTTLE

WHITE – CHARDONNAY – FRANCE

Albert Bichot, Meursault

Chartron et Trébuchet, Santenay

WHITE – CHARDONNAY – USA

Kistler, Les Noisetiers, Sonoma Coast

Grgich Hills, Napa Valley

RED – PINOT NOIR – FRANCE

Domaine de la Vougeraie, Les Petits Noizons, Pommard

Domaine Thierry Mortet, Vignes Belles, Gevrey-Chambertin

RED – PINOT NOIR – USA

Davis Bynum, Russian River Valley

Domaine Serene, Evenstad Reserve, Willamette Valley

Merry Edwards, Sonoma Coast

Williams Selyem, Sonoma County

RED – CABERNET SAUVIGNON – USA

Heitz Cellars, Napa Valley

Joseph Phelps, Insignia, Napa Valley

Kinsella, Heirloom Vineyard, Dry Creek Valley

Opus One, Napa Valley

Paul Hobbs, Coombsville, Napa Valley

Robert Mondavi, Napa Valley

Silver Oak, Napa Valley

Stag's Leap Wine Cellars, Artemis, Napa Valley

CRAFT BEER

CHIMAY "GRANDE RÉSERVE" (BLUE) BELGIAN STRONG ALE

DOGFISH HEAD 90 MIN IMPERIAL IPA

FRANZISKANER WEISSBIER

GOOSE ISLAND IPA

GULDEN DRAAK STRONG DARK ALE

HOEGAARDEN WITBIER

ANGRY ORCHARD CIDER



REFRESHERS

PURE PASSION

apple, passion fruit and hand-squeezed lime juice

ISLAND NECTAR

fresh raspberries, pineapple juice and orgeat syrup

RED RUBY

pomegranate juice, white peach purée and ginger



DESSERT

NEW YORK-STYLE CHEESECAKE

berries, whipped cream

DARK CHOCOLATE CAVIAR

milk chocolate panna cotta, hazelnut praline, rose sorbet, citrus

pair with veuve clicquot yellow label

FRENCH OPERA CAKE

almond, coffee, chocolate ganache



CAVIAR SERVICE*

blinis soufflé, crème fraîche, sieved egg, red onions

IMPERIAL OSSETRA

Our Tsar Imperial grade uses time-honored techniques, traditional practices and few family secrets to perfectly recreate the legendary caviar of those bygone days. Ossetra always offers briny nectar and nutty flavor with every grain, but this particular expression overflows with old world taste and texture.

ROYAL DAURENKI

Daurenki is known as the “caviar lover’s caviar.”

Aficionados love Shassetra for its complex flavor and unique blend of brine and fruity notes. It’s a sublime study in contrasts, with a burst of juicy brine, followed by a nuanced flavor profile of dried fruit and toasted grains on the tongue, with savory butter lingering on the finish.

PETROSSIAN CAVIAR TRIO

30 grams of all three caviars with two glasses of
Veuve Clicquot or the element vodka flight

BAIKA CLASSIC

Our darkest, richest caviar is crafted in the old way. Fresh from its origins in the cold Siberian waters, this vintage classic is born from time-honored techniques and evokes the past as it awakens the senses.



CAVIAR BITES*

CAVIAR TIMBALE

hazelnut crème fraîche, caviar

CAVIAR TACO

hamachi, gold leaf

POMMES D'ARPHIN

herbed crème fraîche, caviar

CAVIAR EGG

“deviled”

TUNA CONE

feuille de brick, calamansi dressing, caviar

SMALL BITES

IBÉRICO HAM

marcona almonds, seasonal fruit
toasted warm bread

SMOKED SALMON

lemon crème fraîche
egg mimosa,
pickled red onion
everything bagel

VEGETABLE CRUDITÉS

green goddess dressing
honeycrisp apple

SPANISH OLIVES

orange, shaved fennel, chili flakes

OYSTERS*

green apple mignonette
caviar

SHRIMP COCKTAIL

cocktail sauce, lemon

FOIE GRAS

pickled cherry compote, sourdough

CHEESE PLATE

assorted artisanal cheeses

VODKA FLIGHTS

ELEMENT TASTING

Absolut, **Sweden** *winter wheat*
Haku, **Japan** *rice*
Broken Shed, **New Zealand** *wey*

GRAIN TASTING

Absolut Elyx, **Sweden** *winter wheat*
Chopin, **Poland** *wheat*
Beluga Noble, **Russia** *grain*

EXTRAORDINARY TASTING

Beluga Gold, **Russia** *grain*
Belvedere 10, **Poland** *rye*
Chopin Family Reserve, **Poland** *potato*

**Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, milk, poultry or shellfish, reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*



AFTERNOON TEA

BELLAGIO'S SIGNATURE SCONES

clotted cream, bordier butter, seasonal jam

TEA SANDWICHES

Farm Egg Salad

pumpernickel bread, tarragon, cornichon

Jamón Ibérico

spanish ham, honey butter

English Cucumber

boursin, pea flower bread, lemon

Truffle Gougère

pâte à choux, black truffles, parmesan

FRENCH PASTRIES

raspberry macaron
old-fashioned chocolate cake
spiked lemon tartelette





CAVIAR AFTERNOON TEA

BELLAGIO'S SIGNATURE SCONES

clotted cream, bordier butter, seasonal jam

TEA SANDWICHES

Farm Egg Salad

pumpernickel bread, tarragon, cornichon

Jamón Ibérico

spanish ham, honey butter

English Cucumber

boursin, pea flower bread, lemon

Truffle Gougère

pâte à choux, black truffles, parmesan

CAVIAR BITES

Caviar Timbale

hazelnut crème fraîche, daurenki caviar

Caviar Taco

hamachi, gold leaf

Potato Darphin

herbed crème fraîche, daurenki caviar

Tuna Cone

feuille de brick,
calamansi dressing daurenki caviar

FRENCH PASTRIES

raspberry macaron
old-fashioned chocolate cake
spiked lemon tartelette



SELECTION OF TEAS

individual teapot – serves two cups

IMPERIAL EARL GREY

black tea, bergamot oil, calming and restorative anti-depressant properties

ORGANIC VANILLA ROOIBOS

madagascar vanilla bean naturally sweetened with caramel fragrance and creamy on the palette

ORGANIC JASMINE PEARL

white tea, aroma of jasmine, exquisite, connoisseur grade

ENGLISH BREAKFAST

black tea blended with biscuity keemun, elegant, brisk and bright with high caffeine

IMPERIAL TUNG TING OOLONG

“Frozen Summit” – golden orchid with mild warm notes

THUNDERBOLT DARJEELING

the champagne of black teas, nuanced, hint of muscat

HERBAL CHAI SPICED TEA

herbal, rich, spicy and sweet with clove and cinnamon bark

GOLDEN ASSAM

black tea, high caffeine, full bodied and malty that awakens the soul

ORGANIC PEAR TREE

organic green tea, naturally perfumed with the essence of freshly plucked ripe pears

ORGANIC CHAMOMILE FLOWERS

herbal tea, apple-like elegance, soft and herbaceous, tranquil and calming

MAD HATTERS TEA PARTY

unique fruity black tea with passion fruit, vanilla, and marigold flowers

SENCHA FUKUJYU CHA

estate grade green tea, refreshingly sweet, oceanic notes