

CACHÉ

Every glass tells a story. Every plate, a composition.

FOR THE TABLE

La Planche de Fromage \$36

Artisanal cheeses, grapes, fig marmalade, cornichons, melon, prosciutto, brioche bread, rice crackers

Le Wagyu Royal \$34

Wagyu beef, black truffle aioli, capers, cornichons, pickled pearl onions, toasted bread

Add fresh black truffle (5g) — \$28

Kumamoto Oysters \$32 / \$60

Housemade pineapple mignonette, sake-soaked green apples, pink peppercorns, horseradish, green oil

Half dozen · Full dozen

Tartare de Thon \$25

Bluefin tuna, avocado, smoked onion oil, shallots, trout roe, black sesame, ponzu, chive oil, crispy wonton

Hamachi Soleil \$21

Yellowtail, passion fruit-habanero, yuzu kosho, freeze-dried cucumber, allium, radish, crispy rice paper

Octopus Carpaccio \$22

Spanish octopus, salsa macha, avocado, cherry tomatoes, arugula, green apple

Jardin de Betteraves \$21

Roasted beets, Zacapa rum-poached apples, ricotta, truffle honey, roasted hazelnuts, basil

Add fresh black truffle (5g) — \$28

Shuba \$16

Chilled smoked salmon, shaved carrots, dill aioli, capers, red onion, cured egg yolk, Alaskan King Roe

Cocktail de Crevettes \$18

Chilled tiger shrimp, avocado mousse, Guatemalan-style cocktail sauce, tortilla chips

Le Golden Oeuf Parfait \$16

Dressed boiled eggs, saffron, chives, Kaluga caviar, crispy prosciutto

CAVIAR

Kaluga Queen Caviar \$75

28g · Truffle potato chips, chives, crème fraîche, rice crackers

DESSERTS

Crema Catalana \$15

Traditional Spanish custard, wild berries, mint

Coconut Granita \$14

Coconut shaved ice, lychee, mango, lime zest

COCKTAILS

Chicago Gold Rush \$30

Maker's Mark Bourbon, Giffard Apricot, Truffle honey

Crime of Passion \$19

Thai chili infused Del Maguey, Giffard Passionfruit, Licor 43, Lillet Blanc, Lemon, Brut

Aviation \$18

Tanqueray Gin, Crème de violette, Maraschino liqueur

Velvet Night \$18

Espolon Reposado Tequila, Licor 43, Espresso, Coffee foam

Vice City \$18

Don Q Rum, Campari, Pineapple, Lime, Raspberry, Coconut milk, Pineapple boba

Hermine \$18

Dill Aquavit, Espolon Blanco Tequila, Watermelon juice, Lime acid, Red wine

Garden Silk \$20

Condesa Gin, Dryland Sauvignon Blanc, Greek Yogurt, Italicus, Lemon

Caché Martini \$45

Grey Goose Vodka, Fino Sherry, Filthy Brine — served with blue cheese stuffed olives, crème fraîche & caviar, and rice crackers

MOCKTAILS

Blush Without Sin \$14

Seedlip, Cranberry, Lime, Agave

Pineapple Spritz \$14

Giffard Pineapple, Lime, N/A Prosecco

WINE & SPARKLING

Routestock Cabernet Sauvignon \$16 · \$60

Prisoner Cabernet Sauvignon, Napa Valley 2022 \$38 · \$145

Caymus Cabernet Sauvignon, Napa Valley 2023 \$230 / btl

Drylands Sauvignon Blanc, Marlborough NZ 2023 \$15 · \$57

Unshackled Chardonnay, California 2021 \$21 · \$80

Gloria Ferrer Blanc de Blanc, California \$14 · \$53

Gratien & Meyer Cremant Loire Rosé \$16 · \$60

Moët & Chandon Imperial Split \$26 / gls

Alfred Gratien Brut, Epernay France \$180 / btl

Perrier-Jouët Grand Brut \$229 / btl

Alfred Gratien Cuvée Paradis Rosé, Champagne 2007 \$490 / btl

Louis Roederer Brut Cristal, Reims France 2016 \$1,000 / btl