

FIRST COURSE

HAND-CUT TAJARIN 34
UNI BUTTER, MEYER LEMON, CRISPY GARLIC

SMOKED POTATO CHOWDER 21
MANILA CLAMS, HOT SAUCE BOBA, FINGERLING POTATOES

BUTTER LETTUCE & LOLA ROSA 18
PEACH MOSTARDA, SHAVED RADISH, FINES HERBES VINAIGRETTE

CHILLED FOIE GRAS 31
PEPITA MOLE, PETIT CONCHAS, AMARANTH, INSTANT COFFEE

M MICHAEL MINA'S AHI TUNA TARTARE* 34
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

HEIRLOOM SQUASH 'POT-TART' 22
RED KURI, BARREL-AGED MAPLE SYRUP, WHIPPED MASCARPONE

GRILLED PORTUGUESE OCTOPUS 26
GREEN GARLIC, WILD ONION, BUTTERMILK

SECOND COURSE

TURBOT VÉRONIQUE 59
SALT-BAKED, CHAMPAGNE GRAPES, BEURRE ROUGE

M MICHAEL'S LOBSTER POT PIE 92
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

M PHYLLO-CRUSTED SOLE 65
KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

ROASTED DIVER SCALLOPS & FOIE GRAS 64
CREAMED SALSIFY, BLACK TRUMPET MUSHROOMS, TOKYO TURNIPS

24oz DRY-AGED BONE-IN RIB EYE* 132
CARVED TABLESIDE, BONE MARROW JUS, ANCHOÏADE

PRIME BEEF NEW YORK STRIP* 79
CRISPY IDAHO POTATO, CREAMED SPINACH, SAUCE PÉRIGOURDINE

PRIME BEEF FILET MIGNON* 71
POTATO DAUPHINOISE, MADEIRA-ROASTED MUSHROOMS, FOIE GRAS JUS

ACCOMPANIMENTS

HALF MAINE LOBSTER 35 | ALASKAN KING CRAB 25 | SEARED FOIE GRAS 30

M Signature Dish

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.