

SHELLFISH PLATTERS*



WEST COAST OYSTERS, GULF SHRIMP
MAINE LOBSTER, ALASKAN RED KING CRAB

GRAND 140
SERVES 3-4

PETIT 75
SERVES 1-2

**À LA CARTE
CHILLED
SHELLFISH**

- KUMIAI OYSTER*** CHAMPAGNE MIGNONETTE **3.5 each**
- 1/4 LB. ALASKAN RED KING CRAB** HERB AÏOLI **32**
- 1/2 MAINE LOBSTER** SEA SALT, LEMON, DIJONNAISE **36**
- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

APPETIZERS



- DI STEFANO BURRATA** DR. YORK'S HACHIYA PERSIMMONS, HAZELNUTS, FAITHFUL FARM GREENS **22**
- MICHAEL'S AHI TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**
- RICOTTA CAVATELLI** LOBSTER MUSHROOMS, BLACK TRUFFLES, UNI EMULSION, CAULIFLOWER **26**

SALADS

- THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **16**
- BABY KALE** FROG HOLLOW FARM STONEFRUIT, QUINOA GRANOLA, TURMERIC **17**
- SIMPLE GREEN SALAD** SHAVED VEGETABLES, CHERRY TOMATOES, HONEY VINAIGRETTE **16**
- CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVIES, GARLIC STREUSEL **16**

SIGNATURES

**MAINE LOBSTER
POT PIE**



BLACK TRUFFLE
COGNAC CREAM
MARKET VEGETABLES
95

**HERB-ROASTED
MARY'S CHICKEN**

CALABRIAN CHILI PESTO
WINTER POLE BEANS
CAULIFLOWER
34

**GINGER & SCALLION
BROILED RED SNAPPER**

CHINESE BLACK BEANS
BOK CHOY
FRESH CORIANDER
46

**RIGATONI
CACIO E PEPE**

ENGLISH PEAS
WILD MUSHROOMS
GRANA PADANO
32

FROM THE WOOD-FIRED GRILL

PRIME ANGUS BEEF*

- 8 oz FILET MIGNON **56**
- 16 oz USDA PRIME RIBEYE **58**
- 9 oz USDA PRIME SKIRT STEAK **39**
- 8 oz TERES MAJOR **32**
- 18 oz USDA PRIME DRY-AGED NY **69**

36 oz USDA PRIME DRY-AGED TOMAHAWK **178**

WAGYU*

- 8 oz AMERICAN WAGYU EYE OF THE RIBEYE **95**
- 8 oz AMERICAN WAGYU RIBEYE CAP **105**

FROM THE LAND & SEA*

- ÕRA KING SALMON **38**
- MEDITERRANEAN SEA BASS **38**
- 2 LB HERITAGE FARMS PORK CHOP **45**

ACCOMPANIMENTS

- HALF MAINE LOBSTER **36**
- GRILLED GULF SHRIMP **23**
- BLACK TRUFFLE BUTTER **7**
- HORSERADISH CRUST **6**
- KING CRAB & BÉARNAISE **17**
- WARM BLUE CHEESE **8**
- BLACK WINTER TRUFFLES **35**


SAUCE TRIO 9

PLEASE SELECT THREE :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE | AU POIVRE

MARKET SIDES

- VEGETABLE
- 'MAGIC' MUSHROOMS, MIRIN-GLAZED 15**
- BABY BOK CHOY, TERIYAKI-GLAZED 13**
- CREAMED SPINACH, CRISPY SHALLOTS 12**

- CLASSIC
-  **MAC & CHEESE, BLACK TRUFFLE 14**
- POTATO PURÉE, FRESH CHIVES 13**
- BAKED POTATO, 'ALL THE FIXINS' 15**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES