

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 **58**
16 oz USDA PRIME RIBEYE **59**
9 oz USDA PRIME SKIRT STEAK **39**
8 oz TERES MAJOR **32**
18 oz USDA PRIME DRY-AGED NY **75**

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*

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

ACCOMPANIMENTS

HALF MAINE LOBSTER **36** HORSERADISH CRUST **6**
GRILLED GULF SHRIMP **23** KING CRAB & BÉARNAISE **17**
BLACK TRUFFLE BUTTER **7** 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