À LA CARTE  KUMIAI OYSTER*  CHAMPAGNE MIGNONETTE  3.5 each
CHILLED  1/4 LB. ALASKAN RED KING CRAB  HERB AIOLI  32
SHELLFISH  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*  ÔRA 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 & BEARNESAISE  17
WARM BLUE CHEESE  8
BLACK WINTER TRUFFLES  35

SAUCE TRIO  9
BEARNASAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE | AU POIVRE

MARKET SIDES
VEGETABLE
‘MAGIC’ MUSHROOMS, MIRIN-GLAZED  15
BABY BOK CHOY, TERIYAKI-GLAZED  12
CREAMED SPINACH, CRISPY SNALLOTS  12
CLASSIC
MAC & CHEESE, BLACK TRUFFLE  14
POTATO PURÉE, FRESH CHIVES  13
BAKED POTATO, “ALL THE FIXINGS”  15

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

DESIGNATES A CHEF MICHAEL MINA SIGNATURE