EVERLASTING ROSÉ

STILL OR SPARKLING

35

APPETIZERS

OYSTERS ON THE HALF* NORTH AND MID ATLANTIC REGION 26

GEM LETTUCE CAESAR GARLIC STREUSEL, WHITE ANCHOVY, PARMESAN 18

JERUSALEM BAGEL WHIPPED FETA, SMOKED SALMON 25

MICHAEL'S TUNA TARTARE* ANCHO CHILE, ASIAN PEAR, MINT, PINE NUT 29

WARM FRISÉE MUSTARD VINAIGRETTE, BABY KALE, DUCK CONFIT 20

ENTRÉES

BRUNCH BURGER CABOT CLOTHBOUND CHEDDAR, BRAISED BACON, FRIED EGG 30

BOURBON FRENCH TOAST MARSCAPONE, BERRIES, EGYPTIAN CHAMOMILE SYRUP 38

EGGS & MORELS MELTED LEEKS, MOREL MUSHROOMS, WARM PITA 26

GIGLI PASTA RABBIT CONFIT, WHIPPED RICOTTA, GARLIC STREUSEL 25

WOOD-BURNING GRILL

8 OZ. **BLACK ANGUS FILET MIGNON** 59

12 OZ. **PAINTED HILLS NEW YORK STRIP** 72

14 OZ. **CAPE GRIM RIB EYE** 84

8 OZ. **7X PICANHA** 65

7 OZ. **ORA KING SALMON** 39

10 OZ. **BONE-IN LAMB LOIN** 60

A5 WAGYU & EGGS

4 OZ A5 NEW YORK, TRUFFLE EGGS, CRISPY POMMES ANNA BÉARNAISE

171

SIDES

SAUTÉED KALE, CONFIT GARLIC 16

BLACK TRUFFLE MAC & CHEESE 17

TRIO OF DUCK FAT FRIES 12

BROCCOLINI, GARLIC CRUMBLE 16

BRAISED BACON 12

FINGERLING HASH, SERANO TAHINI 16

SWEETS

BOURBON CHOCOLATE BAR BROWNIE, CARAMELIA MOUSSE, PEANUT BUTTER 15

PECAN STICKY BUNS BOURBON CARAMEL SAUCE, 18

BRIOCHE DOUGHNUT LEMON CURD, VANILLA CRÈME CHANTILLY 16

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