

Market List

SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT —OR— TRADITIONAL ROYAL CAVIAR SERVICE

GOLDEN OSETRA* | 350

RUSSIAN OSETRA* | 250

KALUGA* | 175

TASTING TRIO OF ALL THREE* | 725

SHELLFISH

order individually or for the table



ICE COLD

PETITE | 130 GRANDE | 260

served with classic sauces & garnishes

PACIFIC & ATLANTIC OYSTERS* | 24

MAINE LOBSTER | 34

RED KING CRAB | 30

LEMONGRASS-POACHED PRAWNS | 24



HOT CHARCOAL-GRILLED

PETITE | 130 GRANDE | 260

brushed with miso, garlic & yuzukoshō

PACIFIC & ATLANTIC OYSTERS* | 24

MAINE LOBSTER | 34

RED KING CRAB | 30

GULF PRAWNS | 24



PRISTINE FISH

AMBERJACK CRUDO 26

SHAVED ARTICHOKEs, MEYER LEMON, FRIED CAPERS, HOT CHILI OIL

MICHAEL MINA'S AHI TUNA TARTARE* 34

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

CRISPY SPOT PRAWNS 38

YOUNG COCONUT, KAFIR LIME, SWEET & SOUR MANGO, CURRY LEAF



STEAMED ICELANDIC HALIBUT 57

SQUASH BLOSSOMS, SUGAR SNAP PEAS, BABY CORN, CHILIES, COCONUT-CORN BROTH

MICHAEL'S LOBSTER POT PIE 92

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 62

KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

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.