



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 | 42

LEMONGRASS-POACHED PRAWNS | 32

CHERRYSTONE CLAMS | 18

HOKKAIDO SEA URCHIN | 21

HOT CHARCOAL-GRILLED

PETITE | 130 GRANDE | 260

brushed with confit garlic, lemon & espelette

PACIFIC & ATLANTIC OYSTERS* | 24

MAINE LOBSTER | 42

WHITE PRAWNS | 32

CHERRYSTONE CLAMS | 18

KONA ABALONE | 55

STARTERS

AMBERJACK CRUDO 26

CRISPY ARTICHOKE, MEYER LEMON, CAPERS, HOT CHILI OIL

MICHAEL MINA'S AHI TUNA TARTARE* 34

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

CRISPY SPOT PRAWNS 38

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

MARKET LETTUCES & SHAVED VEGETABLES 21

TENDER HERBS, SUNFLOWER SEEDS, BLACK TRUFFLE VINAIGRETTE

RED KURI SQUASH SOUP 24

PORCINI CONSERVA, BACON LARDON, BURRATA, SAGE

POTATO GNOCCHI & MAINE LOBSTER 34

STEWED TOMATO, FAVA BEANS, RED CHILI, CORIANDER

GRILLED OCTOPUS 29

SCALLION-KIMCHI PANCAKE, SPRING ONION VINAIGRETTE, CHRYSANTHEMUM

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FOIE GRAS

ROASTED HUDSON VALLEY FOIE GRAS 69

TOASTED BRIOCHE, HAZELNUTS, SPRING ONION JAM, PICKLED CONCORD GRAPE
BLACK TRUFFLE

TORCHON 42

MAINS

MICHAEL'S LOBSTER POT PIE 115

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 64

BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

CHAR-GRILLED LAMB CHOPS 67

GREEN GARLIC ORZO, PEPPERONATA, BLACK OLIVE JUS

TUNA & FOIE GRAS 'ROSSINI' 70

BABY SPINACH, MAITAKE MUSHROOM, CRISPY POTATO, BEURRE ROUGE

'PEPPER STEAK'

12^{oz} NEW YORK STRIP OR 8^{oz} FILET MIGNON 76 | 83

POMMES PAILLASSON, SMOKED BÉARNAISE, BROCCOLI DI CICCIO

sub Japanese Mishima Wagyu | minimum 3oz, 35 per oz



APPLEWOOD-SMOKED

*cannellini beans, castelvetrano olives
artichokes, tomato*

BRANZINO

Mediterranean, EUR

HALF FISH *serves 1* | 72

WHOLE FISH *serves 2* | 130



SPICE-CRUSTED

*bamboo shoots, thai basil, galangal
coconut-green curry*

ATLANTIC SWORDFISH

Gloucester, MA

6^{oz} *serves 1* | 65

12^{oz} *serves 2* | 120

ACCOMPANIMENTS

HALF MAINE LOBSTER 42 | SHRIMP 'SCAMPI' 32 | PÉRIGORD BLACK TRUFFLE 35

SIDES

ROASTED SWEET POTATO SMASH | YEMENITE SPICE, OLIO NUEVO, HERBS 15

ÉCHIRÉ BUTTER WHIPPED POTATO PURÉE 15

ROASTED MUSHROOMS | PARMESAN ESPUMA, TOASTED PINE NUTS 17

SAUTÉED BRUSSELS SPROUTS | PISTACHIO, LIME 17

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SEASONS OF MINA TASTING MENU

Menu 168 per person | Wine Pairing 105 per person

AMUSE BOUCHE

BURRATA & OSETRA CAVIAR

RED WALNUT, GREEN APPLE, SUMAC, CURED EGG YOLK

28 SUPPLEMENT

AMBERJACK CRUDO*

CRISPY ARTICHOKEs, MEYER LEMON, CAPERS, HOT CHILI OIL

CRISPY SPOT PRAWNS

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

POTATO GNOCCHI & MAINE LOBSTER

STEWED TOMATO, FAVA BEANS, RED CHILI, CORIANDER

SPICE-CRUSTED ATLANTIC SWORDFISH

BAMBOO SHOOTS, THAI BASIL, GALANGAL, COCONUT-GREEN CURRY

THE LEMON

CITRUS CUSTARD, CANDIED LEMON PEEL, WHITE CHOCOLATE

SIGNATURE TASTING MENU

Menu 175 per person | Wine Pairing 105 per person

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

28 SUPPLEMENT

TARTARE OF AHI TUNA*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PRIME BEEF 'ROSSINI'*

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

TEXTURES OF CHOCOLATE

COCOA CHIFFON, MILK CHOCOLATE POT DE CRÈME, BURNT CARAMEL ICE CREAM

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

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DESSERTS

THE LEMON 18

CITRUS CUSTARD, CANDIED LEMON PEEL, WHITE CHOCOLATE

Michele Chiarlo, Moscato d'Asti Nivole, Piedmont 19

COCONUT SOUFFLÉ 21

HAUPIA SORBET, BLACK SESAME ANGLAISE

MASAGO HONEY CRISP

Inniskillin Pearl Vidal Icewine, Niagara Peninsula 2015 31

TEXTURES OF DARK CHOCOLATE 18

COCOA CHIFFON, MILK CHOCOLATE POT DE CRÈME

GOLDEN STREUSEL, BURNT CARAMEL ICE CREAM

Bodega Toro Albala Don PX Gran Reserva, Montilla-Moriles 20

AUTUMN SPICE-POACHED PEAR 18

TOASTED ALMOND, DIPLOMAT CREAM

TAHITIAN VANILLA BEAN ICE CREAM

Perrier-Jouët Blason Rosé, Épernay 29

DIGESTIFS

BRANDY

GERMAIN ROBIN,
ANNO DOMINI 90
BOULARD CALVADOS,
PAYS D'AUGE, VSOP 90
COURVIOSE, VS 13
COURVIOSE, VSOP 12
HARDY, PERFECTION 1575
HENNESSEY, VS 12
HENNESSEY, XO 36
MARTELL, CORDON BLEU 31
PRUNIER, FAMILY RESERVE 18
REMY MARTIN, EXTRA 75
REMY MARTIN,
LOUIS XIII .750Z 195
REMY MARTIN,
LOUIS XIII 10Z 265
REMY MARTIN,
LOUIS XIII 20Z 495
REMY MARTIN, XO 29
REMY MARTIN, VSOP 16

AMARO

AVERNA 13
BRAULIO 13
MONTENEGRO 13
FERNET BRANCA 12
FERNET VITTONI 12

GRAPPA

BERTA, 1984 55
JACOPO POLI, TORCALATO 22
NONINO,
VIGNETTI CHARDONNAY 20
NONINO,
UE DECANNALE 21

SCOTCH

DALWHINNIE 15YR 19
GLENNFIDDICH 14YR 14
OBAN 14YR 19
THE MACALLAN 12YR 17
THE MACALLAN 18YR 56
TALISKER 10YR 17
BRUICHLADDICH,
OCTOMORE 5 YR 48
LAGAVULIN, 16YR 21
GLENKINCHIE 10YR 14
THE BALVENIE,
DOUBLE WOOD 12YR 15
THE BALVENIE,
PORT WOOD 21YR 15
THE GLENLIVET 12YR 18
THE GLENLIVET 18YR 58
JOHNNIE WALKER,
BLUE LABEL 50
CHIVAS REGAL 12YR 12
CHIVAS REGAL 18YR 21

CORDIALS

KUBLER ABSINTHE 13
B&B 12
BENEDICTINE 10
BAILEY'S 13
GREEN CHARTREUSE 12
YELLOW CHARTREUSE 12
FRANGELICO
GRAND MARNIER 15
GRAND MARNIER,
100 CENTENAIRE 26
GRAND MARNIER,
150 CINQUANTENAIRE 43
LICOR 43 12