



(M) HOT MISO BUTTERED SHELLFISH PLATTER 139
6 OYSTERS, 6 GULF SHRIMP, 1/2 LOBSTER, 4 CLAMS
BOURBON STEAK SHELLFISH TOWER ON ICE 128
AMERICAN MERROIR

CAVIAR
MALOSSOL OSETRA, FR
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
PARSLEY CHIFFONADE, BLINI
30G **225** 100G **425**

CHILLED SEAFOOD **OYSTERS ON THE HALF** NORTH & MID-ATLANTIC REGION **26**

1/2 MAINE LOBSTER DIJONNAISE **64**

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH **31**

ROCKFISH CRUDO CALABRIAN CHILE, CAPERS, FAVA BEAN RELISH **18**

CITRUS-CURED HAMACHI SUMAC, SPRING RADISH, FLOWERS **19**

APPETIZERS **(M) MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **29**

WHITE GAZPACHO MARYLAND CRAB SALAD, HERB OIL, TOASTED MARCONA ALMONDS **19**

BEEF TARTARE OYSTER AÏOLI, PARMESAN, PEPERONCINO **22**

FOIE GRAS PARFAIT HONEY BUTTER, SESAME PRALENE **32**

SMOKED BONE MARROW PERSILLADE, LEMON CONFIT, RAS ÂL HANOUT BUTTER **34**

GRILLED OCTOPUS GREEK POTATO SALAD, SAFFRON AÏOLI **29**

GIGLI PASTA CHARRED ASPARAGUS PISTOU, WHIPPED RICOTTA **22**

ROASTED FOIE GRAS BROWN BUTTER PAIN PERDU, SICILLIAN PISTACHIO **72**

SALADS **THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **19**

GEM LETTUCE CAESAR GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE **18**

RADICCHIO SALAD TOASTED HAZELNUTS, PECORINO, ANCHOVIES **18**

SMOKED BEETS BAHARAT TOASTED SEEDS, ZHUG, ORANGE CONFIT **21**

SIGNATURES

AMISH ROASTED CHICKEN

SPRING VEGETABLE SALAD
CRISPY LENTIL

51

(M) MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM
MARKET VEGETABLES

119

BASQUE STYLE BOUILLABAISSE

GRILLED FLUKE, MUSSELS
CLAMS, LINGUIÇA
SAFFRON BRODO

56

FROM THE WOOD-FIRED GRILL

JAPANESE A5 WAGYU STRIPLOIN SANUKI, KAGAWA 4 OZ. **482** 8 OZ. **964**

PAIR WITH: AKASHI SINGLE MALT WHISKEY 20

CHATEAU UENAE, HOKKAIDO 4 OZ. **325** 8 OZ. **615**

PAIR WITH: ICHIRO MALT & GRAIN 18

MIYAZAKI, MIYAZAKI 4 OZ. **171** 8 OZ. **336**

PAIR WITH: NIKKA MIYAGIKYO SINGLE MALT WHISKEY 15

A5 TASTING TRIO 4 OZ. CUTS OF SANUKI, CHATEAU UENAE, MIYAZAKI **965**

WAGYU 16 oz. NEW YORK STRIP, RANGERS VALLEY, AUSTRALIA **123**

14 oz. RIB EYE, 7X, COLORADO **131**

8 oz. PICANHA, 7X, COLORADO **65**

6 oz. PETIT FILET, SNAKE RIVER FARMS, WASHINGTON **85**

GRASS-FED 32 oz. DRY-AGED BONE-IN RIB EYE, ROSEDA FARMS, MARYLAND **119**

18 oz. DRY-AGED BONE-IN NEW YORK STRIP, SEVEN HILLS, VIRGINIA **89**

14 oz. RIB EYE, CAPE GRIM, AUSTRALIA **84**

12 oz. NEW YORK STRIP, PAINTED HILLS, OREGON **72**

12 oz. LAMB CHOP, SHENANDOAH VALLEY **72**

PRIME 38 oz. PORTERHOUSE **148**

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

8 oz. PRIME HANGER STEAK **45**

FROM THE SEA 7 oz. ORA KING SALMON **39**

6 oz. VIRGINIA SWORDFISH **36**

6 oz. AHI TUNA STEAK **52**

ACCOMPANIMENTS

3 OZ ROASTED FOIE GRAS **27**

HALF MAINE LOBSTER **64**

HORSERADISH CRUST **5**

GRILLED SHRIMP **31**

TRUFFLE BUTTER **6**

SAUCE TRIO 9

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES

(M) BLACK TRUFFLE MAC & CHEESE 17 add lobster +19

SAUTÉED BROCCOLI RABE, ANCHOVY, LEMON 16

CREAMED SPINACH, CRISPY SHALLOTS 16

SAUTÉED SNAP PEAS, SHISO VINAIGRETTE 14

WHIPPED POTATOES, FRESH CHIVES 14

ROASTED CARROTS, WHIPPED TAHINI 16

SALT-BAKED POTATO 12

TRIO OF MUSHROOMS, MIRIN GLAZE 16

ASPARAGUS, WARM PANCETTA, 63° EGG 17



DESIGNATES A CHEF MICHAEL MINA SIGNATURE