



SIGNATURE CAVIAR SELECTIONS

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

IMPERIAL GOLDEN* | 350

ROYAL 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

CHANNEL ISLAND SEA URCHIN | 41

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

JAPANESE HAMACHI CRUDO* 34

KISHU MANDARIN, FINGER LIME, CUCUMBER, BLACK SESAME

MICHAEL MINA'S AHI TUNA TARTARE* 36

MINT, PINE NUTS, ASIAN PEAR, HABANERO-INFUSED SESAME OIL

CRISPY SPOT PRAWNS 38

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

MARKET LETTUCES & SHAVED VEGETABLES 24

TENDER HERBS, HIJIKI SEAWEED, LEMON-SHALLOT VINAIGRETTE

STEAMED FARMHOUSE EGG & ASPARAGUS 29

POLENTA, IBERICO HAM, GREEN GARLIC-COCONUT BROTH

POTATO GNOCCHI & MAINE LOBSTER 36

24-HOUR TOMATO, BRENTWOOD CORN, CALABRIAN CHILI

GRILLED OCTOPUS 29

MAGIC MYRNA POTATO, ALMONDS, CELERY BRANCH, CAPERS

**Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*



FOIE GRAS

ROASTED HUDSON VALLEY FOIE GRAS* 69

ALMOND STREUSEL, BROOK'S CHERRY, HYSSOP, SZECHUAN PEPPER GASTRIQUE

served with toasted Brioche

MAINS

MICHAEL'S LOBSTER POT PIE 145

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 64

BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

GRILLED SONOMA LAMB* 72

PEPERONATA, ROSEMARY, HARISSA-BLACK OLIVE JUS

ORA KING SALMON 62

CHIOGGIA BEETS, HORSERADISH, WILD WATERCRESS, LEEKS, MUSTARD

'PEPPER STEAK'*

14^{oz} NEW YORK STRIP OR 8^{oz} FILET MIGNON 78 | 85

POMMES PAILLASSON, SMOKED BÉARNAISE, JUMBO ASPARAGUS

sub A5 Japanese Kagoshima Wagyu | minimum 3oz, 35 per oz



GRILLED

*Castelvetrano olives
artichokes, capers*

BRANZINO

Mediterranean, EUR

HALF FISH | 75

WHOLE FISH | 145



CHAR-BROILED

*Long beans, thai basil, galangal
coconut-green curry*

ATLANTIC SWORDFISH

Gloucester, MA

6^{oz} | 65

12^{oz} | 120

ACCOMPANIMENTS

HALF MAINE LOBSTER 42 | SHRIMP 'SCAMPI' 32 | RED KING CRAB MP

SIDES

BLUE LAKE GREEN BEANS | CORDYCEPS, XO SAUCE 21

ÉCHIRÉ BUTTER WHIPPED POTATO PURÉE 15

ROASTED MUSHROOMS | PARMESAN ESPUMA, TOASTED PINE NUT 17

SAUTÉED BRUSSELS SPROUTS | PISTACHIO, LIME 17

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