

SHELLFISH PLATTERS 149

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

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|--------------------------|---------------------------|
| CAST-IRON BROILED | ICE-COLD |
| RED MISO BUTTER | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON | GREEN GODDESS |
| LEMONGRASS TEA | MIGNONETTE |

CAVIAR SELECTION

- 182 IMPERIAL KALUGA | ROYAL OSETRA 114**
 TRADITIONAL SERVICE or SIGNATURE PARFAIT
ADD CHAMPAGNE:
 DOM PERIGNON 2012 **88** GLASS
 RUINART BLANC DE BLANCS, CHAMPAGNE NV **106** 375 ML

À LA CARTE CHILLED SHELLFISH

BROILED UPON REQUEST

- 1/2 DOZEN PACIFIC COAST OYSTERS*** MIGNONETTE **27**
1/4 LB. KING CRAB* GREEN GODDESS **60**
1 LB. WHOLE MAINE LOBSTER* DIJONNAISE **81**
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **30**

APPETIZERS

- INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **25**
MICHAEL'S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **34**
S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **39**
GRILLED SPANISH OCTOPUS CHICKPEA PURÉE, POMEGRANATE GLAZE, RAS EL HANOUT **27**
HUDSON VALLEY FOIE GRAS TORCHON BRIOCHE PAN PERDU, HUCKLEBERRY GASTRIQUE, PISTACHIO **48**

SALADS

- B.L.T WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK **19**
CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **20**
THE 'OC' SALAD MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**
GLOBE ARTICHOKE HEARTS AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **19**
SWEET POTATO LEEK BISQUE TRUFFLE GNOCCHI, CRISPY LEEK, PROSCIUTTO CHIP **21**

MAINE LOBSTER POT PIE
 SEASONAL VEGETABLES
 BRANDIED LOBSTER CREAM
130

MARY'S WHOLE-FRIED CHICKEN
 TRUFFLE MAC & CHEESE
 CHARRED ASPARAGUS
84

BROILED NEW ZEALAND TAI SNAPPER
 GINGER-SCALLION
 FERMENTED BLACK BEAN
161

SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK
 50 OZ MESQUITE
 WOOD FIRE GRILLED
294

LAND ANGUS

- 28 oz PRIME PORTERHOUSE **149**
 18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN **95**
 16 oz PRIME DELMONICO RIBEYE **83**
 8 oz BLACK ANGUS FILET MIGNON **76**

WAGYU

- HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)
 10 oz MISHIMA ULTRA NY STRIPLOIN **98**
 8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE **70**
 6 oz MISHIMA RESERVE FILET MIGNON **83**

SEA

- 7 oz FAROE ISLAND SALMON **48**
 7 oz PACIFIC BARRAMUNDI BASS **46**

- 4 EACH HOKKAIDO SCALLOPS **48**
 1 LB WHOLE MAINE LOBSTER **81**

ACCOMPANIMENTS

- HORSERADISH CRUST **6** KING CRAB OSCAR **35**
 BLUE CHEESE CRUMBLE **8** GRILLED GULF SHRIMP **22**

SAUCE TRIO 12

- select three or 5 ea
 BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |
 RED WINE REDUCTION | PEPPERCORN AU POIVRE

ALBA WHITE TRUFFLES

- CHEF'S DAILY INSPIRATION
 4 GRAMS **95** 6 GRAMS **130**

SEASONAL SIDES 19

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| CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS, APPLE CIDER & FRESNO
MUSHROOMS, SESAME & MIRIN-SOY GLAZE
CHARRED CAULIFLOWER, CILANTRO & LIME | MICHAEL'S BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR |
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MICHAEL'S DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT