

**SHELLFISH PLATTERS 149**

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

- |                          |                           |
|--------------------------|---------------------------|
| <b>CAST-IRON BROILED</b> | <b>ICE-COLD</b>           |
| 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

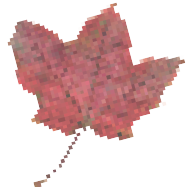
**À LA CARTE  
CHILLED SHELLFISH**

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**  
**KABOCHA SQUASH BISQUE** HONEY ROASTED APPLE, COCONUT MILK, PUMPKIN SEED TUILE **21**

- MAINE LOBSTER POT PIE**  
 SEASONAL VEGETABLES  
 BRANDIED LOBSTER CREAM  
**130**

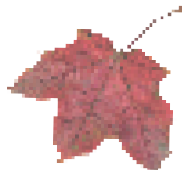
- HERITAGE FREE-RANGE TURKEY**  
 FOIE GRAS STUFFING,  
 CARMELIZED ONION GRAVY  
**95**

- 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**  
 BLUE CHEESE CRUMBLE **8**  
 KING CRAB OSCAR **35**  
 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**  
 ADD A GLASS OF BAROLO: CRISSANTE ALESSANDRIA 'CAPALOT' 2015 **46** 6oz / **69** 9oz

**SEASONAL SIDES 19**

- CHARRED ASPARAGUS, MEYER LEMON  
 CRISPY BRUSSELS, APPLE CIDER & FRESNO  
 CHINESE LONG BEANS, PONZU & PISTACHIO  
 CHARRED CAULIFLOWER, CILANTRO & LIME  
**BLACK TRUFFLE MAC & CHEESE**  
 WHIPPED POTATO PURÉE, GRAVY  
 DASHI RISOTTO, OREGON MUSHROOM  
 PURPLE SWEET POTATO CASSEROLE, HONEY & PECAN

**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