



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

STARTERS

MICHAEL MINA'S AHI TUNA TARTARE* 36

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

RED KURI SQAUSH SOUP 24

PORCINI CONSERVA, BACON LARDON, BURRATA, SAGE

WINTER SALAD 28

PERSIMMON, TENDER HERBS, SUNFLOWER SEED, BLACK TRUFFLE VINAIGRETTE

HOT CHARCOAL - GRILLED SHELLFISH 165

BRUSHED WITH MISO, GARLIC, YUZU KOSHOU

WINTER TRUFFLE TAGLIATELLE 'MP'

PARMESAN NUAGE, BROWN BUTTER

ROASTED FOIE GRAS 59

EGYPTIAN MANGO, FINGER LIME, SUMAC

ENTREE

SADDLE OF MILLBROOK VENISON 69

SWISS CHARD, BLUEFOOT MUSHROOM, PEAR, CLOVE

WOOD GRILLED BRANZINO 75

FREGOLA SARDA, CASTELVETRANO OLIVE, ARTICHOKE

MICHAEL'S LOBSTER POT PIE 145

BRANDIED LOBSTER CREAM, BABY VEGETABLES, TARRAGON

PHYLLO-CRUSTED SOLE 72

BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

PRIME FILET MIGNON 86

KING TRUMPET MUSHROOM, POTATO PAVE, RED WINE JUS

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

DESSERT

THE LEMON 18

CITRUS CUSTARD, CANDIED LEMON PEEL, WHITE CHOCOLATE

MONT BLANC 18

MADAGASCAR VANILLA-BOURBON, MOUSSE, CHESTNUT CRÉMEAUX

GRAINS OF PARADISE CRÉME ANGLAISE

TEXTURES OF DARK CHOCOLATE 18

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

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



CHRISTMAS EVE DINNER

SATURDAY, DECEMBER 24, 2022

AMUSE BOUCHE

MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE | 55 SUPPLEMENT

COURSE ONE

TARTARE OF AHI TUNA

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

COURSE TWO

PHYLLO-CRUSTED SOLE

BLUE CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

COURSE THREE

MICHAEL'S LOBSTER POT PIE

BRANDIED LOBSTER CREAM, BABY VEGETABLES, TARRAGON

PERIGORD BLACK TRUFFLE | MP SUPPLEMENT

COURSE FOUR

FILET MIGNON "ROSSINI"

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

A5 JAPANESE KAGOSHIMA WAGYU | 69 SUPPLEMENT

COURSE FIVE

MONT BLANC

MADAGASCAR VANILLA-BOURBON, MOUSSE, CHESTNUT CRÉMEAUX

GRAINS OF PARADISE CRÈME ANGLAISE

CHEF TASTING MENU 175

WINE PAIRING 135