NEW YEAR'S EVE SUPPLEMENTS

SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT

—OR—

CONNOISSEUR CAVIAR SERVICE

50 G EACH

IMPERIAL GOLDEN* | 450
ROYAL OSETRA* | 325
KALUGA* | 225
TASTING TRIO OF ALL THREE* | 900

SHELLFISH

ORDER INDIVIDUALLY OR FOR THE TABLE

ICE COLD

PETITE | 165 GRANDE | 295

SERVED WITH CLASSIC SAUCES & GARNISHES



PACIFIC & ATLANTIC OYSTERS* | 27
LEMONGRASS-POACHED PRAWNS | 32
HOKKAIDO SEA URCHIN | 44

HOT CHARCOAL-GRILLED

PETITE | 165 GRANDE | 295

BRUSHED WITH CONFIT GARLIC, LEMON & ESPELETTE



PACIFIC & ATLANTIC OYSTERS* | 27
MAINE LOBSTER | 45
WHITE PRAWNS | 36
CHERRYSTONE CLAMS | 19
KONA ABALONE | 55

NEW YEAR'S EVE DINNER

SATURDAY, DECEMBER 31, 2022

AMUSE BOUCHE

COURSE ONE

MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, CRÉME FRAÎCHE | 55 SUPPLEMENT

COURSE TWO

MICHAEL'S AHI TUNA TARTARE

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

COURSE THREE

MAINE SKATE WING

PINEAPPLE, PARSLEY, CAPER, BROWN BUTTER

COURSE FOUR

APICIUS GLAZED ROHAN DUCKLING

BLACK BARLEY, QUINCE, GENTIAN

COURSE FIVE

"SURF & TURF"

AMERICAN WAGYU FILET MIGNON &
SPANISH CARABINEROS WITH RED MISO BUTTER
POTATO-CARDOM PAVÉ, SMOKE BEETS, PÉRIGORD BLACK TRUFFLE

COURSE SIX

CANDY APPLE

WHITE CHOCOLATE MOUSSE, FEUILLETINE, APPLE CIDER GELEE

CHEF TASTING MENU 350

WINE PAIRING 225

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