



# HAPPY VALENTINE'S DAY!

\$130 PER PERSON

**HOT MISO BUTTERED SHELLFISH PLATTER 160**  
4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, 6 CLAMS, 1/4 LB SNOW CRAB

**BOURBON STEAK SHELLFISH TOWER ON ICE 155**  
AMERICAN MERROIR

## CAVIAR

MALOSSOL OSETRA, FR  
SIEVED EGG, RED ONION, CRÈME FRAÎCHE  
PARSLEY CHIFFONADE, BLINI

30G 225 100G 425

## APPETIZER

PLEASE SELECT ONE

**MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, SCOTCH BONNET, SESAME

**GEM LETTUCE CAESAR** GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE

**ROASTED CHESTNUT VELOUTÉ** GUANCIALE, CHARRED PEARL ONIONS

**OYSTERS ON THE HALF** NORTH & MID-ATLANTIC REGION

**GIGLI PASTA** UNI BUTTER, SNOW CRAB \$25 SUPPLEMENT

## ENTRÉE

PLEASE SELECT ONE

**CHICKEN AND DUMPLINGS** FOIE GRAS DUMPLINGS, CELERY ROOT, MICRO TURNIPS

**8 OZ. BLACK ANGUS FILET MIGNON**

**7 OZ. ORA KING SALMON**

**14 OZ. RIB EYE, 7X COLORADO** \$25 SUPPLEMENT

**M MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE \$50 SUPPLEMENT

### JAPANESE A5 WAGYU STRIPLOIN

AVAILABLE AS A SUPPLEMENT FOR LISTED PRICE

MIYAZAKI, MIYAZAKI **4 OZ. 106** **8 OZ. 271**

CHATEAU UENAE, HOKKAIDO **4 OZ. 260** **8 OZ. 550**

## - ELEVATE YOUR EXPERIENCE -

3 OZ. ROASTED FOIE GRAS **36**

HALF MAINE LOBSTER **68**

GRILLED SHRIMP **36**

## DESSERT

PLEASE SELECT ONE

### CHEESECAKE

ROASTED STRAWBERRIES, STRAWBERRY CONSOMMÉ

### 24K MOLTEN SUNDAE

WARM CHOCOLATE CAKE, ICE CREAM, GOLD GAUFRETTE

### M BANANA TART TATIN

VANILLA ICE CREAM, CITRUS CARAMEL

**M** DESIGNATES A CHEF MICHAEL MINA SIGNATURE