



CAVIAR SELECTION

Michael Mina's Caviar Parfait

—or—

Traditional Royal Caviar Service

IMPERIAL GOLDEN*	350
ROYAL OSETRA*	250
KALUGA*	175
CONNOISSEUR TRIO*	725
Sample of All Three Caviar Selections	

SHELLFISH

Order Individually or for the Table

Ice Cold

Served with Classic Sauces & Garnishes

PETITE 165	
GRANDE 295	
PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
LEMONGRASS-POACHED SHRIMP	36
CHERRYSTONE CLAMS	19
CHANNEL ISLAND SEA URCHIN	44

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Espelette

PETITE 165	
GRANDE 295	
PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
KONA BLUE PRAWNS	36
CHERRYSTONE CLAMS	19
KONA ABALONE	55

A LA CARTÉ

Appetizers

HOKKAIDO SCALLOP CRUDO*	35	GRILLED OCTOPUS	31
Kiwi, Black Truffle, Kohlrabi Green Apple		Saffron Potato, Cardamom Zhug Celery, Crispy Artichoke	
AHI TUNA TARTARE*	37	LOBSTER GNOCCHI	37
Mint, Pine Nuts, Asian Pear Habanero-Infused Sesame Oil		Black Truffle Butter, Chive, Celery Root Vacche Rosse Parmigiano Reggiano	
LITTLE GEM LETTUCE & REED AVOCADO	28	CRISPY SANTA BARBARA SPOT PRAWNS	38
Shaved Radish, California Citrus Cucumber, Tarragon, Almond		Young Coconut, Makrut Lime Sweet & Sour Mango, Curry Leaf	

Signature Dishes

APPLEWOOD-SMOKED BRANZINO	MICHAEL MINA'S LOBSTER POT PIE	HUDSON VALLEY FOIE GRAS*
Tomato - Saffron Nage, Butter Bean Artichoke, Preserved Lemon, Olive	Brandied-Lobster Cream Baby Vegetables, Morel	Red Walnut Streusel, Quince, Sesame Medjool Dates, Szechuan Peppercorn <i>Served with Toasted Brioche</i>
HALF FISH 75 WHOLE FISH 145	145	59

Entrées

PHYLLO - CRUSTED SOLE	72	14 OZ N.Y. STRIP STEAK*	79
Crab Brandade, Delta Asparagus Dijon Beurre Blanc		Pommes Paillison, Dandelion Nantes Carrot, Sauce Bordelaise	
ORA KING SALMON	66	8 OZ FILET MIGNON 'ROSSINI'*	86
Chioggia Beets, Horseradish Wild Watercress, Maple - Mustard Glaze		Foie Gras, Bloomsdale Spinach Brioche, Sauce Périgourdine	
MILLBROOK VENISON SADDLE*	69	A5 JAPANESE MIYAZAKI WAGYU*	
Coffee-Cocoa Crusted, Apple Braised Red Cabbage, Pickled Mustard Seed Juniper Scented Jus		Black Truffle Potato Purée, Shallot Marmalade Red Mizuna	
		45/OZ, MINIMUM 3OZ	

Sides

ROASTED MAGIC MUSHROOMS	22	SAUTÉED BRUSSELS SPROUTS	19
Parmesan Espuma, Toasted Pine Nut		Pistachio, Pomegranate, Clay Pepper	
WHIPPED POTATO PURÉE	17	GRILLED DELTA ASPARAGUS & GOLDEN KING CRAB	48
Échiré Butter, Chive		Smoked Bearnaise, Piment d'Espelette	

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