



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 Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE	165
GRANDE	295
PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
LEMONGRASS-POACHED SHRIMP	36
GOLDEN KING CRAB	69

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Espelette

PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
KONA BLUE PRAWNS	36

A L A C A R T É

Appetizers

KONA KANPACHI CRUDO*	35	GRILLED OCTOPUS	31
Preserved Lemon, Crispy Artichoke		Saffron Potato, Cardamom Zhug	
Calabrian Chili		Celery, Wild Rocket	
AHI TUNA TARTARE*	37	LOBSTER GNOCCHI	37
Mint, Pine Nuts, Asian Pear		Black Truffle Butter, Chive, Celery Root	
Habanero-Infused Sesame Oil		Vacche Rosse Parmigiano Reggiano	
LITTLE GEM LETTUCE	28	HUDSON VALLEY FOIE GRAS*	59
& REED AVOCADO		Red Walnut Streusel, Quince, Sesame	
Shaved Radish, California Citrus		Medjool Dates, Szechuan Peppercorn	
Cucumber, Tarragon, Almond		Served with Toasted Brioche	

Signature Dishes

MARKET FISH	MICHAEL MINA'S	PHYLLO - CRUSTED
APPLEWOOD SMOKED	LOBSTER POT PIE	PETRALE SOLE
Tomato - Saffron Nage, Butter Bean	Brandied-Lobster Cream	Crab Brandade, Haricots Verts
Artichoke, Preserved Lemon, Olive	Baby Vegetables, Morel	Dijon Beurre Blanc
HALF FISH 75	145	72
WHOLE FISH 145		

Entrées

BOLINAS BLACK COD	69	14 OZ N.Y. STRIP*	79
Kyoto Miso, Aromatique Vegetables		8 OZ FILET MIGNON	86
Black Truffle Dashi		A5 JAPANESE MIYAZAKI	
ORA KING SALMON	66	WAGYU RIBEYE*	
Chioggia Beets, Horseradish		45/OZ, MINIMUM 3 OZ	
Wild Watercress, Maple - Mustard Glaze		Steaks Served with Cipollini Onion Soubise	
SUPERIOR FARMS LAMB CHOP*	70	Belgium Endive, Pommes Paillasson	
Merequez Sausage, Spring Peas, Black Olive		& Finished with Red Wine - Shallot Butter	
		ADD SEARED FOIE GRAS*	30

Sides

ROASTED MAGIC MUSHROOMS	22	WHIPPED POTATO PURÉE	18
Parmesan Espuma, Toasted Pine Nut		Échiré Butter, Chive	
GRILLED DELTA ASPARAGUS	19		
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.