



## 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*	32
MAINE LOBSTER	45
LEMONGRASS-POACHED SHRIMP	36
GOLDEN KING CRAB	69

### *Hot Charcoal-Grilled*

Brushed with Confit Garlic, Lemon & Espelette

PACIFIC & ATLANTIC OYSTERS*	32
MAINE LOBSTER	45
KONA BLUE PRAWNS	36

## A LA CARTÉ

### *Appetizers*

<b>KONA KANPACHI CRUDO*</b>	35	<b>GRILLED OCTOPUS</b>	33
Preserved Lemon, Crispy Artichoke Calabrian Chili		Saffron Potato, Cardamom Zhug Celery, Wild Rocket	
<b>AHI TUNA TARTARE*</b>	39	<b>LOBSTER GNOCCHI</b>	42
Mint, Pine Nuts, Asian Pear Habanero-Infused Sesame Oil		Black Truffle Butter, Chive, Celery Root Vacche Rosse Parmigiano Reggiano	
<b>LITTLE GEM LETTUCE &amp; REED AVOCADO</b>	28	<b>HUDSON VALLEY FOIE GRAS*</b>	59
Shaved Radish, California Citrus Cucumber, Tarragon, Almond		Cherry, Red Walnut Streusel Pickled Green Strawberry Szechuan Peppercorn <i>Served with Toasted Brioche</i>	

### *Signature Dishes*

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

### *Entrées*

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

### *Sides*

<b>ROASTED MAGIC MUSHROOMS</b>	22	<b>WHIPPED POTATO PURÉE</b>	18
Parmesan Espuma, Toasted Pine Nut		Échiré Butter, Chive	
<b>GRILLED DELTA ASPARAGUS</b>	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.*