

SHELLFISH PLATTERS 149

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

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|--------------------------|---------------------------|
| CAST-IRON BROILED | ICE-COLD |
| RED MISO BUTTER | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON | GREEN GODDESS |
| LEMONGRASS TEA | MIGNONETTE |

CAVIAR SELECTION

- 182 IMPERIAL KALUGA | ROYAL OSETRA 114**
TRADITIONAL SERVICE OR SIGNATURE PARFAIT
ADD CHAMPAGNE:
DOM PERIGNON 2012 **88** GLASS
RUINART BLANC DE BLANCS, CHAMPAGNE NV **106** 375 ML

À LA CARTE CHILLED SHELLFISH

BROILED UPON REQUEST

- 1/2 DOZEN PACIFIC COAST OYSTERS*** MIGNONETTE **29**
1/4 LB. KING CRAB* GREEN GODDESS **60**
1 LB. WHOLE MAINE LOBSTER* DIJONNAISE **81**
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **30**

APPETIZERS

- 'INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **25**
MICHAEL'S AHI TUNA TARTARE* ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **34**
S.R.F. STEAK TARTARE ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **39**
GRILLED SPANISH OCTOPUS SPANISH CHORIZO, WHITE BEAN, TAMARIND GLAZE **29**
SANTA BARBARA SEA URCHIN SEABASS CEVICHE, BLUE CORN TORTILLA, SMOKED TROUT ROE **42**

SALADS

- B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**
CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **21**
THE 'OC' SALAD MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**
CARAMELIZED FIG AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **21**
BEETS AND BRIOCHE BLACK TRUFFLE RICOTTA, PETITE MACHE, BANYULS VINAIGRETTE **24**

MAINE LOBSTER POT PIE
SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
140

MARY'S FREE RANGE TURKEY
DUCK FAT STUFFING,
CARAMELIZED ONION GRAVY
92

BROILED NEW ZEALAND TAI SNAPPER
GINGER-SCALLION
FERMENTED BLACK BEAN
161

SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK
50 OZ MESQUITE
WOOD FIRE GRILLED
294

LAND ANGUS

- 28 oz PRIME PORTERHOUSE **175**
18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN **115**
16 oz PRIME DELMONICO RIBEYE **83**
20 oz PRIME BONE-IN DRY-AGED RIBEYE **165**
8 oz BLACK ANGUS FILET MIGNON **76**

SEA

- 7 oz FAROE ISLAND SALMON **48**
7 oz PACIFIC BARRAMUNDI BASS **46**
7 oz MISO BLACK COD **51**

WAGYU

- HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)
10 oz MISHIMA ULTRA NY STRIPLOIN **98**
8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE **70**
16 oz MISHIMA RESERVE DELMONICO RIBEYE **118**
6 oz MISHIMA RESERVE FILET MIGNON **88**
4 EACH HOKKAIDO SCALLOPS **48**
1 LB WHOLE MAINE LOBSTER **81**
U-10 BRANDIED GULF SHRIMP **41**

ACCOMPANIMENTS

ADD TO ENHANCE ANY ITEM

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|------------------------------|-------------------------------|
| HORSERADISH CRUST 6 | KING CRAB OSCAR 35 |
| BLUE CHEESE CRUMBLE 8 | GRILLED GULF SHRIMP 22 |

SAUCE TRIO 12

SELECT THREE OR 5 EACH

- BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |
RED WINE REDUCTION | PEPPERCORN AU POIVRE

ALBA WHITE TRUFFLES

CHEF'S DAILY INSPIRATION

4 GRAMS **110** 6 GRAMS **165**

ADD A GLASS OF BAROLO: CRISSANTE ALESSANDRIA 'CAPALOT' 2015 **46** 6oz / **69** 9oz

SEASONAL SIDES 19

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| CRISPY BRUSSELS SPROUTS, APPLE CIDER & FRESNO HONEY NUT SQUASH, PUMPKIN SEED STREUSEL
CHARRED CAULIFLOWER, CILANTRO & LIME
BABY BROCCOLINI, CALABRIAN CHILI & PARMESAN | MICHAEL'S BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE, GRAVY
BAKED GARNET YAMS, HONEY CRÉME FRAICHE
BELUGA LENTILS, PORK BELLY & KALE |
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CHEF'S TASTING MENU AVAILABLE UPON REQUEST

MICHAEL'S DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.