



SHELLFISH PLATTER

CAST-IRON BROILED
4 OYSTERS
4 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
HOT MISO BUTTER
155

ICE-COLD
4 OYSTERS
4 SHRIMP
6 CLAMS
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
TUNA TARTARE
175

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G 250
IMPERIAL OSSETRA
30G 350
DUO OF CAVIARS
590
TRADITIONAL SERVICE
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
CHIVES, BLINI

- CHILLED OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT 30
- SEAFOOD 1/2 MAINE LOBSTER DIJONNAISE 64
- & CRUDO 1/4 LB ALASKAN SNOW CRAB GREEN GODDESS 46
- SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38
- TRUFFLED HAMACHI CRUDO SCALLION, CUCUMBER, TRUFFLE PONZU 20

MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME 35

- APPETIZERS
- FONTINA STUFFED GNUDI WHITE TRUFFLE BUTTER, TOASTED POTATO BROTH 26
- AMERICAN WAGYU STEAK TARTARE TRADITIONAL PREPARATION, GRILLED SOURDOUGH 30
- MARYLAND CRAB BEIGNETS GARLIC CREAM, SAFFRON, CRISPY BASIL 29
- ROASTED BONE MARROW CUSTARD VEAL CHEEK MARMALADE, SCALLION PANCAKE, CHILI CRISP 34
- HOUSE-CURED GRAVLAX CRISPY SWEET POTATO LATKE, SOUR CREAM, PICKLED ONION, DILL 28

- SOUPS & SALADS
- POTATO AND LEEK SOUP BLACK TRUFFLE DUMPLINGS, SCALLION OIL 25
- ONION SOUP GRATIN PERHAPS THE VERY BEST VERSION YOU'VE EVER HAD 23
- SALAD OF ENDIVE FUJI APPLE, STILTON, SPICED WALNUTS, CIDER VINAIGRETTE 22
- THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING 21
- ICE-COLD CRUNCHY VEGETABLE SALAD FUNKY HERBS, LEMONGRASS-GINGER TEA 19
- CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL 19

SIGNATURES

PAN ROASTED
VEAL CHOP
CHANTERELLES
SALSIFY TWO WAYS
PEAR BUTTER
69

MAINE LOBSTER
POT PIE
BABY LEEKS
BLACK TRUMPETS
LOBSTER DUMPLINGS
130



SHORT RIB
WELLINGTON
CAULIFLOWER PURÉE
SAUTEÉD SPINACH
BLACK TRUFFLE AU JUS
89



CHICKEN &
DUMPLINGS
BABY BOK CHOY
FOIE GRAS DUMPLING
SCALLION JAM
48

FROM THE WOOD-FIRED GRILL

PRIME BLACK ANGUS

8 oz. PETITE CENTER-CUT FILET 69

12 oz. BARREL-CUT FILET 104

8 oz. RIBCAP 72

16 oz. NEW YORK STRIP 79

20 oz. BONE-IN COWBOY RIBEYE 94

20 oz. DRY-AGED KANSAS CITY 89

LARGE FORMAT

32 oz. PRIME DRY-AGED PORTERHOUSE 144

32 oz. PRIME DRY-AGED TOMAHAWK 159

FROM THE SEA

7 oz. ORA KING SALMON 49

AHI TUNA & SEARED FOIE GRAS 62

NIGELLA-SPICED SWORDFISH 56

WORLDWIDE WAGYU

COLORADO, USA
- 7X FARMS -
14 oz. BONELESS RIBEYE 134

MIYAZAKI, JAPAN
A5 WAGYU STRIPLOIN
44 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

HYOGO, JAPAN
A5 WAGYU TOKUSHIMA STRIPLOIN
54 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

A5 WAGYU DUO
4 oz. CUTS OF MIYAZAKI & TOKUSHIMA 399

ACCOMPANIMENTS

HALF MAINE LOBSTER 64 | GRILLED SHRIMP 32 | 3 oz. ROASTED FOIE GRAS 29 | HORSERADISH CRUST 12 | TRUFFLE BUTTER 12

SAUCE TRIO 9
please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES

- BLACK TRUFFLE MAC & CHEESE 19 ADD LOBSTER +19

ROCKEFELLER STUFFED MUSHROOMS 19

ROASTED CARROTS, TAHINI, ZA'ATAR 17

CREAMED SPINACH, CRISPY SHALLOTS 16

SWEET & SOUR BRUSSELS SPROUTS 17

DUCHESSE STUFFED BAKED POTATO 16

WHIPPED POTATOES, CHIVES, BUTTER 16

CHARRED CABBAGE, SAUCE CHORON 17

DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES