



**(M) SHELLFISH PLATTER**

<b>CAST-IRON BROILED</b>	<b>ICE-COLD</b>
4 OYSTERS	4 OYSTERS
4 SHRIMP	4 SHRIMP
1/2 MAINE LOBSTER	6 CLAMS
1/4 LB. SNOW CRAB	1/2 MAINE LOBSTER
HOT MISO BUTTER	1/4 LB. SNOW CRAB
<b>155</b>	TUNA TARTARE
	<b>175</b>

**PETROSSIAN "MINA RESERVE" CAVIAR**

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

- CHILLED SEAFOOD & CRUDO**
- OYSTERS ON THE HALF** NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT **30**
  - 1/2 MAINE LOBSTER** DIJONNAISE **64**
  - 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**
  - (M) 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**
- SOUP & SALADS**
- 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**

**(M) MAINE LOBSTER POT PIE**

BABY LEEKS  
BLACK TRUMPETS  
LOBSTER DUMPLINGS

**130**

**NIGELLA-SPICED SWORDFISH**

CAULIFLOWER  
PRESERVED LEMON  
TOASTED PINE NUTS

**56**

**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**

**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**

- |                                                              |                                             |
|--------------------------------------------------------------|---------------------------------------------|
| <b>(M) BLACK TRUFFLE MAC &amp; CHEESE</b> 19 ADD LOBSTER +19 | <b>SWEET &amp; SOUR BRUSSELS SPROUTS</b> 17 |
| <b>ROCKEFELLER STUFFED MUSHROOMS</b> 19                      | <b>DUCHESS STUFFED BAKED POTATO</b> 16      |
| <b>ROASTED CARROTS, TAHINI, ZA'ATAR</b> 17                   | <b>WHIPPED POTATOES, CHIVES, BUTTER</b> 16  |
| <b>CREAMED SPINACH, CRISPY SHALLOTS</b> 16                   | <b>CHARRED CABBAGE, SAUCE CHORON</b> 17     |

**(M) 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