



HAPPY EASTER
TO BEGIN A LA CARTE

GOSSET GRAND ROSE
 BRUT CHAMPANGE
 42/5OZ 82/9OZ

WITH
 CHAMPAGNE

M. GONET BLANC DE BLANCS
 CUVÉE MICHAEL MINA
 39/5OZ 76/9OZ

PETITE (serves 1-2) 115
 4 Oysters, 4 Poached Shrimp
 Half Maine Lobster
 1/4 Pound Red King Crab

ICE-COLD

GRANDE (serves 4-6) 185
 8 Oysters, 8 Poached Shrimp
 Whole Maine Lobster
 1/4 Pound Red King Crab

OR

WHOLE MAINE LOBSTER 72
WHITE SHRIMP 26
RED KING CRAB 37

PACIFIC OYSTERS 26/50
 Half Dozen Or Dozen
Add Caviar & Crème Fraîche 25/50

HOT
CHAR-BROILED
 Scampi Butter & Espelette

MINA RESERVE CAVIAR
 Kaluga Hybrid 165 / 1oz | Golden Osetra 185 / 1oz

HOLIDAY PRIX FIXE

95 Per Guest

CHOICE OF STARTER

AVOCADO TOAST

Shaved Radish, Everything Spice
 Della Fattoria Bakery Sourdough

SMOKED SALMON DIP

Egg Mimosa, Shallot
 Bagel Crostinis

VICHYSOISE

Poached Shrimp, Crispy Shallot
 Bona Furtuna Olive Oil

MARINATED BEETS

Chevre Foam, Cassis Vinaigrette, Hazelnuts

LOBSTER RISOTTO

Maine Lobster, Arborio Rice
14 Supplement

HAMACHI CRUDO

Salmoriglio, Black Olive

CHOICE OF ENTREE

CLASSIC EGGS BENEDICT

Model Bakery English Muffin
 Canadian Bacon, Hollandaise, Home Fries

SEARED KING SALMON

Black Truffle Lentils
 Honey Roasted Salsify, Fines Herbes

CRUNCHY CHICKEN SANDO

B&B Pickles, Crystal Hot Sauce Mayo
 Duck Fat Fried Potatoes

FRITTATA

Market Vegetable, Petite Greens
 Fromage Blanc

CHEF MINA'S LOBSTER POT PIE

Half Maine Lobster, Truffled Brandy Cream
 Petite Market Vegetables
30 Supplement

FRENCH TOAST

Strawberry Compote, Candied Pistachio
 Whipped Cream

DESSERT

SELF SERVICE PASTRY BONANZA

Crepe Cake, Milk Chocolate Budino, Cheesecake, Cookies
 Brownies, Creme Brulee