

Happy Easter!

MICHAEL MINA'S CAVIAR PARFAIT • 165

1oz Osetra Caviar, Potato Cake, Smoked Salmon, Egg Mimoso

CHILLED SHELLFISH PLATTER • 145

6EA OYSTERS*, 6EA GULF SHRIMP
WHOLE MAINE LOBSTER

Wasabi-Cocktail Sauce, Lilikoi Mignonette
Yum Yum Sauce, Fire Water

\$109 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

MICHAEL MINA'S TUNA TARTARE

Pine Nuts, Garlic, Mint, Asian Pear
Habanero Sesame Oil

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster
Soy-Pepper Glaze

WILD MUSHROOM RAGOUT

Parmesan & Aged White Cheddar Polenta
45 Minute Egg, Carmalized Onion

TRUFFLE CAESAR

Sweet Maui Onion Cream, Garlic Streusel
Parmesan

SMOKED BURATTA

Cherry Tomato, Pesto, Sweet Maui Onion
Aged Balsamic, Fried Basil

SECOND COURSE

PLEASE MAKE ONE SELECTION

8 oz. FILET MIGNON AU POIVRE

Truffle Butter, Pommes Frites
Sunny Side Up Egg

CREME BRULEE FRENCH TOAST

Strawberry Jam, Whipped Cream, Fresh Berries
Mac Nut Praline, Vanilla Maple Syrup

BIG GLORY BAY KING SALMON

Asparagus, Cauliflower Purée
Everything Bagel Seasoning, Smoked Trout Roe

CRAB CAKE BENEDICT

Shallot Potato Cake, Asparagus
Sauce Béarnaise, Soft Cooked Egg

12 oz. PRIME NEW YORK STRIP

Crispy Potato, Tomato Confit, Soft Scrambled Egg
Aged White Cheddar, Chimichurri

Substitute Miyazaki A5 Wagyu: 4oz +100 / 8oz +200

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55
Seared Scallops 36
Miso Butter Shrimp 28

TOPPINGS

Smoked Blue Cheese Crumble 8
Black Truffle Butter 12
Seared Hudson Valley Foie Gras* 30

Side Dishes

ADDITIONAL SIDES 17

GARLIC FRIED RICE

Five-Spice Pork Belly

WHIPPED POTATOES

Butter, Chives

CHARRED BROCCOLINI

Gomae Dressing

FRIED BRUSSELS SPROUTS

Soy-Lime Caramel

DESSERT COURSE

PLEASE MAKE ONE SELECTION

BASQUE CHEESECAKE

Fresh Berry Compote

KONA DARK CHOCOLATE LAYER CAKE

Macadamia Nut, Cocoa Nib