



SIGNATURE TASTING MENU

Wine Pairing | Premium Wine Pairing

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT*

Smoked Salmon, Crème Fraîche, Egg Mimosa

Supplement

First Course Choice of

JAPANESE HAMACHI CRUDO*

Mandarin Orange, Avocado, Black Sesame, Wasabe Rhizome

AHI TUNA TARTARE*

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

Second Course Choice of

CRISPY KONA BLUE PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Brussels Sprout, Dijon Beurre Blanc

Third Course Choice of

FILET MIGNON 'ROSSINI'*

Foie Gras, Bloomsdale Spinach, Brioche, Sauce Périgourdine

JAPANESE "OITA" PREFECTURE WAGYU*

Nantes Carrot, Horseradish, Pommes Paillasson, Bordelaise Sauce

Supplement

Fourth Course Choice of

FLEUR DE CACAO

Dark Chocolate Mousse, Candied Cocoa Nib, Salted Caramel Ice Cream

THE LEMON

Citrus Curd, White Chocolate Custard, Candied Lemon Peel

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

CAVIAR SELECTION

Michael Mina's Caviar Parfait
—or—
50g Connoisseur Caviar Service

- IMPERIAL GOLDEN*
- ROYAL BAIKA*
- TSAR IMPERIAL DAURENKI*
- CONNOISSEUR TRIO*
Sample of All Three Caviar Selections

A LA CARTÉ

Appetizers

- JAPANESE HAMACHI CRUDO*
Mandarin Orange, Avocado
Black Sesame, Wasabe Rhizome
- AHI TUNA TARTARE*
Mint, Pine Nuts, Asian Pear
Habanero-Infused Sesame Oil
- WINTER BABY KALE SALAD
Roasted Squash, Beetroot, Persimmon
Orchard Apple Vinaigrette

SHELLFISH

Order Individually or for the Table

- Ice Cold*
Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces
- PETITE
- GRANDE
- PACIFIC & ATLANTIC OYSTERS*
- MAINE LOBSTER
- LEMONGRASS-POACHED SHRIMP
- GOLDEN KING CRAB

Signature Dishes

- | | | |
|------------------------------------|------------------------------|-------------------------------------|
| MARKET FISH | MICHAEL MINA'S | WINTER TRUFFLE |
| APPLEWOOD SMOKED | LOBSTER POT PIE | TAGLIATELLE |
| Tomato - Saffron Nage, Butter Bean | Brandied - Lobster Cream | Parmesan Nuage, Brown Butter, Chive |
| Artichoke, Preserved Lemon, Olive | Baby Vegetables, Fines Herbs | Shaved Tableside |
| HALF FISH | | |
| WHOLE FISH | | |

Entrées

- BOLINAS BLACK COD
Kyoto Miso, Aromatique Vegetable
Black Truffle Dashi
- PYHLLO - CRUSTED SOLE
Crab Brandade, Brussels Sprout
Dijon Beurre Blanc
- ORA KING SALMON
Tamarind - Black Garlic Glaze
Coconut Green Curry, Toasted Peanut
- MUSCOVY DUCK BREAST
& FOIE GRAS*
Honeynut Squash, Shiitake Mushroom
Red Cabbage, Huckleberry Jus

USDA Prime

- 14 OZ N.Y STRIP*
- 8 OZ FILET MIGNON*
- 18 OZ 32 DAY DRY-AGED
BONE-IN RIBEYE
- Japanese Wagyu Beef*
- 6 OZ F1 MIYAZAKI
FILET MIGNON
- "OITA" PREFECTURE RIBEYE*
- MINIMUM 3OZ
- Nantes Carrot, Horseradish*
- Pommes Paillasson, Bordelaise Sauce*

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