



HAPPY MOTHER'S DAY

TO BEGIN A LA CARTE

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

WITH
CHAMPAGNE

M. GONET BLANC DE BLANCS
CUVEE 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

PACIFIC OYSTERS 26/50

Half Dozen Or Dozen
Add Caviar & Crème Fraîche 25/50

ICE-COLD

OR

**HOT
CHAR-BROILED**

Scampi Butter & Espelette

GRANDE (serves 4-6) 185

8 Oysters, 8 Poached Shrimp
Whole Maine Lobster
1/4 Pound Red King Crab

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

RED KING CRAB 37

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