

**SHELLFISH PLATTER****CAST-IRON BROILED**

4 OYSTERS
4 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
HOT MISO BUTTER
155

ICE-COLD TOWER

6 OYSTERS
6 SHRIMP
1/2 MAINE LOBSTER
1/4 LB. SNOW CRAB
TUNA TARTARE
175

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI
30G **250**

IMPERIAL OSSETRA
30G **350**

DUO OF CAVIARS
590

TRADITIONAL SERVICE
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
CHIVES, BLINI

CHILLED OYSTERS ON THE HALF NORTH & MID-ATLANTIC REGION, TRADITIONAL ACCOUTREMENT **32**

SEAFOOD 1/2 MAINE LOBSTER DIJONNAISE **64**

& CRUDO 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 **24**

 **MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME **37**

APPETIZERS FONTINA STUFFED GNUDI WHITE TRUFFLE BUTTER, TOASTED POTATO BROTH **28**

AMERICAN WAGYU STEAK TARTARE TRADITIONAL PREPARATION, GRILLED SOURDOUGH **34**

MARYLAND CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, CITRUS **34**

ROASTED BONE MARROW SHORT RIB MARMALADE, SCALLION PANCAKE, CHILI CRISP **36**

HOUSE-CURED GRAVLAX CRISPY SWEET POTATO LATKE, SOUR CREAM, PICKLED ONION, DILL **30**

SOUP & ONION SOUP GRATIN PERHAPS THE VERY BEST VERSION YOU'VE EVER HAD **26**

SALADS SALAD OF ENDIVE FUJI APPLE, STILTON, SPICED WALNUTS, CIDER VINAIGRETTE **22**

THE 'WEDGE' BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING **22**

ICE-COLD CRUNCHY VEGETABLE SALAD FUNKY HERBS, LEMONGRASS-GINGER TEA **20**

CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL **22**

SIGNATURES**PHYLLO CRUSTED SOLE**

HARICOT VERT
POTATO PURÉE
CAVIAR CREAM
52

MAINE LOBSTER**POT PIE**

MAINE LOBSTER
BRANDIED CREAM
SEASONAL VEGETABLES
130

NIGELLA-SPICED SWORDFISH

CAULIFLOWER
PRESERVED LEMON
TOASTED PINE NUTS
59

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 KC STRIP **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 **54**

AHI TUNA & SEARED FOIE GRAS **64**

WORLDWIDE WAGYU

COLORADO, USA

- 7X FARMS -

14 oz. BONELESS RIBEYE **134**

QUEENSLAND, AUSTRALIA

- WESTHOLME FARMS -

20 oz. BONE-IN KC STRIP **165**

MIYAZAKI, JAPAN

A5 WAGYU STRIPLOIN

44 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

HOKKAIDO, JAPAN

A5 WAGYU CHÂTEAU UENAE STRIPLOIN

80 PER OUNCE (MINIMUM 4 OZ. PER ORDER)

A5 WAGYU DUO

4 oz. CUTS OF MIYAZAKI & CHÂTEAU UENAE **496**

ACCOMPANIMENTS

HALF MAINE LOBSTER **64** | GRILLED SHRIMP **32** | 3 oz. ROASTED FOIE GRAS **30** | HORSERADISH CRUST **12** | TRUFFLE BUTTER **12**

SAUCE TRIO 10

please select three :

BOURBON STEAK SAUCE | BORDELAISE | CREAMY HORSERADISH | BÉARNAISE | AU POIVRE

MARKET SIDES

BLACK TRUFFLE MAC & CHEESE 22

HERB ROASTED MUSHROOMS 20

ROASTED CARROTS, TAHINI, ZA'ATAR 18

CREAMED SPINACH, CRISPY SHALLOTS 18

SWEET & SOUR BRUSSELS SPROUTS 18

STUFFED BAKED POTATO, BACON 18

WHIPPED POTATOES, CHIVES, BUTTER 18

BROCCOLINI, CRISPY GARLIC 18



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