



CAVIAR SELECTION

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

IMPERIAL GOLDEN*	450
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975
Sample of All Three Caviar Selections	

SHELLFISH

Order Individually or for the Table

Ice Cold
Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE 175	
GRANDE 295	
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB	85

<i>Hot Charcoal-Grilled</i> Brushed with Confit Garlic, Lemon & Espelette	
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
KONA BLUE PRAWNS	37

A LA CARTÉ

Appetizers

JAPANESE HAMACHI CRUDO*	36	GRILLED OCTOPUS	35
Mandarin Orange, Avocado		Saffron Potato, Cardamom Zhug	
Black Sesame, Wasabe Rhizome		Celery, Wild Rocket	
AHI TUNA TARTARE*	39	CRISPY KONA BLUE PRAWN	39
Mint, Pine Nuts, Asian Pear		Young Coconut, Makrut Lime	
Habanero-Infused Sesame Oil		Sweet & Sour Mango, Curry Leaf	
BABY KALE SALAD	28	HUDSON VALLEY FOIE GRAS*	59
Roasted Squash, Beetroot, Persimmon		Quince, Red Walnut Streusel, Medjool Date	
Orchard Apple Vinaigrette		Brioche, Szechuan Peppercorn	

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 75	148	65
WHOLE FISH 145		

Entrées

BOLINAS BLACK COD	69	USDA Prime	
Kyoto Miso, Aromatique Vegetable		14 OZ N.Y STRIP*	79
Black Truffle Dashi		8 OZ FILET MIGNON*	86
PHYLLO - CRUSTED SOLE	66	18 OZ 32 DAY DRY-AGED	
Crab Brandade, Asparagus		BONE-IN RIBEYE	135
Dijon Beurre Blanc		Japanese Wagyu Beef	
ORA KING SALMON	72	6 OZ F1 MIYAZAKI	
Tamarind - Black Garlic Glaze		FILET MIGNON	150
Coconut Green Curry, Toasted Peanut		"OITA" PREFECTURE RIBEYE*	
MUSCOVY DUCK BREAST		MINIMUM 3OZ	45/OZ
& FOIE GRAS*	70	Nantes Carrot, Horseradish	
Honeynut Squash, Shiitake Mushroom		Pommes Paillasson, Bordelaise Sauce	
Red Cabbage, Huckleberry Jus			

Sides 22

ROASTED MAGIC MUSHROOMS	WHIPPED POTATO PURÉE
Parmesan Espuma, Toasted Pine Nut	Échiré Butter, Chive
BLISTERED BROCCOLI DI CICCIO	
Corno Di Toro Pepper, Preserved Lemon	

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