



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 TIRADITO*	32	GRILLED FREMANTLE OCTOPUS	29
Cara Cara Orange, Aji Amarillo Pepper		Saffron Potato, Hazelnut Romesco Sauce	
Leche de Tigre, Cancha Nut		Frisee, Salsa Verde	
AHI TUNA TARTARE*	39	CRISPY KONA BLUE PRAWN	32
Mint, Pine Nuts, Asian Pear		Young Coconut, Makrut Lime	
Habanero-Infused Sesame Oil		Sweet & Sour Mango, Curry Leaf	
SNAP PEA & MINT SALAD	28	HUDSON VALLEY FOIE GRAS*	59
Burrata, Asparagus, Spinach		Green Strawberry, Red Walnut Streusel	
Green Almond, Lemon Citronette		Rhubarb Purée, Szechuan Peppercorn, Brioche	

Signature Dishes

MARKET FISH	MICHAEL MINA'S	PHYLLO - CRUSTED
APPLEWOOD SMOKED	LOBSTER POT PIE	PETRALE SOLE
Tomato - Saffron Nage, Butter Bean	Brandied - Lobster Cream	Crab Brandade, Asparagus
Artichoke, Preserved Lemon, Olive	Baby Vegetables, Fines Herbs	Dijon Beurre Blanc
HALF FISH 75	148	66
WHOLE FISH 145		

Entrées

HANDMADE SPRING RAVIOLI	44
Morel Mushroom, Pecan, Fava Bean	
Bacon, Vin Jaune d'Arbois	
BOLINAS BLACK COD	69
Kyoto Miso, Aromatique Vegetable	
Black Truffle Dashi	
ORA KING SALMON	62
Tamarind - Black Garlic Glaze	
Coconut Green Curry, Toasted Peanut	
MUSCOVY DUCK BREAST	
& FOIE GRAS*	69
Belgium Endive, Smoked Beet	
Brooks Cherry, Long Peppercorn	

From the Grill

14 OZ N.Y STRIP*	79
8 OZ FILET MIGNON*	86
18 OZ 32 DAY DRY-AGED	
BONE-IN RIBEYE	135
<i>Japanese Wagyu Beef</i>	
6 OZ F1 MIYAZAKI	
FILET MIGNON	150
"OITA" PREFECTURE RIBEYE*	
MINIMUM 3OZ	45/OZ
<i>Nantes Carrot, Wild Ramps, Horseradish</i>	
<i>Pommes Paillasson, Bordelaise Sauce</i>	

Sides 22

ROASTED MAGIC MUSHROOMS	WHIPPED POTATO PURÉE
Parmesan Espuma, Toasted Pine Nut	Échiré Butter, Chive
BLISTERED BROCCOLI DI CICCIO	GRILLED DELTA ASPARAGUS
Corno Di Toro Pepper, Preserved Lemon	Smoked Bernaise, Piment d'Espelette

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