

**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 MOREL MUSHROOMS, ENGLISH PEAS, BLACK TRUFFLE BUTTER **28**

BOURBON STEAK A5 TARTARE CELERY ROOT, FRESH WASABI, CRISPY POTATO **92**

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

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

BACON-WRAPPED SCALLOPS BING CHERRIES, FOIE GRAS EMULSION, MARCONA ALMONDS **34**

SOUP & SWEET PEA VELOUTÉ LOBSTER DUMPLINGS, ORANGE OIL, TARRAGON, LEEKS **23**

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

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

HEARTS OF PALM RUBY GRAPEFRUIT, AVOCADO, BUTTER LETTUCE, DIJON VINAIGRETTE **20**

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

SIGNATURES**PHYLLO-CRUSTED SOLE**

ENGLISH PEA PUREE
HORSERADISH MASCARPONE
CAVIAR CREAM
52

MAINE LOBSTER**POT PIE**

BLACK TRUFFLE
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 **74**

12 oz. BARREL-CUT FILET **104**

8 oz. RIBCAP **89**

16 oz. NEW YORK STRIP **79**

20 oz. BONE-IN COWBOY RIBEYE **98**

WORLDWIDE WAGYU

14 OZ. BONELESS RIBEYE

COLORADO, USA

- 7X FARMS - **134**

QUEENSLAND, AUSTRALIA

20 OZ. BONE-IN KC STRIP

- WESTHOLME FARMS - **165**

A5 WAGYU STRIPLOIN

MIYAZAKI, JAPAN

4 OZ **176** | 8 OZ **352**

HOKKAIDO, JAPAN

A5 WAGYU CHÂTEAU UENAE STRIPLOIN

4 OZ **320** | 8 OZ **640**

A5 WAGYU DUO

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

LARGE FORMAT

32 oz. PRIME DRY-AGED PORTERHOUSE **144**

32 oz. PRIME DRY-AGED TOMAHAWK **169**

FROM THE SEA

7 oz. ORA KING SALMON **54**

AHI TUNA & SEARED FOIE GRAS **64**

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**

ROASTED MUSHROOMS, ESCARGOT BUTTER **20**

ROASTED CARROTS, TAHINI, ZA'ATAR **18**

CREAMED SPINACH, CRISPY SHALLOTS **18**

GRILLED ASPARAGUS, SAUCE CHORON **18**

LOADED BAKED POTATO DELUXE **18**

WHIPPED POTATOES, CHIVES, BUTTER **18**

BROCCOLI, CHILI GARLIC CRUNCH **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