



## 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

### *Hot Charcoal-Grilled*

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 FREEMANTLE OCTOPUS	29
Cara Cara Orange, Aji Amarillo Pepper Leche de Tigre, Cancha Nut		Saffron Potato, Hazelnut Romesco Sauce Arugula, Salsa Verde	
AHI TUNA TARTARE*	39	CRISPY KONA BLUE PRAWN	32
Mint, Pine Nuts, Asian Pear Habanero-Infused Sesame Oil		Young Coconut, Makrut Lime Sweet & Sour Mango, Curry Leaf	
STONE FRUIT & TOMATO SALAD	28	HUDSON VALLEY FOIE GRAS*	59
D.O.P. Burrata, Pistachio, Crunchy Quinoa Balsam Bianco, Basil		Green Strawberry, Red Walnut Streusel 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 Artichoke, Preserved Lemon, Olive	Brandied - Lobster Cream Baby Vegetables, Fines Herbs	Crab Brandade, Asparagus Dijon Beurre Blanc
HALF FISH 75	148	66
WHOLE FISH 145		

### *Entrées*

HANDMADE MUSHROOM RAVIOLI	49
CA Burn Morel, Oregon 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, Freekeh	

### *From the Grill*

14 OZ N.Y STRIP*	79
8 OZ FILET MIGNON*	86
18 OZ 32 DAY DRY-AGED BONE-IN RIBEYE	135

### *Japanese 'Kagoshima' Prefecture Beef*

6 OZ F1 FILET MIGNON*	150
A-4 WAGYU RIBEYE*	
MINIMUM 3OZ	45/OZ

*Nantes Carrot, Wild Ramps, Horseradish  
Pommes Paillason, Bordelaise Sauce*

### *Sides 22*

ROASTED MAGIC MUSHROOMS	WHIPPED POTATO PURÉE
Parmesan Espuma, Toasted Pine Nut	Échiré Butter, Chive
SICHUAN BLUE LAKE BEANS	GRILLED DELTA ASPARAGUS
Soy Chili Crunch, Minced Chicken, Ginger	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.*