

PETROSSIAN CAVIAR SELECTION

IMPERIAL OSSETRA 252 | IMPERIAL DAURENKI 195 | IMPERIAL BAIKA 162

TRADITIONAL SERVICE* OR SIGNATURE PARFAIT* 

CONNOISSEUR TRIO 562

SAMPLE OF ALL THREE CAVIAR SELECTIONS

ADD CHAMPAGNE:

DOM PERIGNON 2015 98 GLASS
 RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

CHILLED SHELLFISH PLATTER CHEF'S MERRIOR SELECTION MP 
SHELLFISH 1/2 DOZEN PACIFIC COAST OYSTERS* CHAMPAGNE MIGNONETTE 34
 BROILED
 UPON REQUEST 1/4 LB. KING CRAB* GREEN GODDESS MP
 1 LB. WHOLE MAINE LOBSTER* DIJONNAISE MP
GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 30

APPETIZERS AND SALADS 'INSTANT' BACON BRAISED PORK BELLY, WHITE MOLE, SQUASH CAPONATA, BOURBON-SOY GLAZE 29
MICHAEL'S AHI TUNA TARTARE* PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL 34 
AMERICAN WAGYU TARTARE* CAVIAR PEARLS, FRESH HORSERADISH, FARM YOLK 48
GRILLED SPANISH OCTOPUS CHORIZO, WHITE BEAN CASSOULET, MOJO VERDE 32
BLUE CRAB PASTA SQUID INK TONNARELLI, ARUGULA PESTO, CHILI GARLIC CRUNCH 39
B.L.T. WEDGE BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH 25
CLASSIC CAESAR* BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO 24
MICHAEL'S WALDORF SALAD MAINE LOBSTER, GRAPE, SPICED WALNUTS, POPPY-YOGURT DRESSING 41

- FROM THE WOOD-FIRE GRILL -

BLACK ANGUS BEEF 8oz. FILET MIGNON 78
 14oz. PRIME BONE-LESS NEW YORK STRIP 82
 16oz. PRIME DELMONICO RIB EYE 94
 20oz. PRIME DRY-AGED COWBOY RIB EYE 165
 28oz. PRIME PORTERHOUSE 175

WORLD OF WAGYU A5 WAGYU STRIPLOIN HOKKAIDO, JAPAN 46 per oz (4 oz min)
 8oz. RIB EYE FILET MISHIMA RESERVE, USA 118
 6oz. PETITE FILET TENDERLOIN MISHIMA RESERVE, USA 92

FROM THE SEA PHYLLO CRUSTED PETRALE SOLE 84
 CAPER & BROWN BUTTER MEUNIÈRE
 MISO-BROILED CHILEAN SEA BASS 68
 WILD MUSHROOMS, FALL SQUASH, GINGER DASHI
 TOMATO-GINGER GLAZED SALMON 48
 SAFFRON COUS COUS, BLISTERED TOMATO, DILL

FARM & FLOCK MARY'S WHOLE-FRIED CHICKEN 98
 BLACK TRUFFLE MAC & CHEESE, HARICOT VERTS
 BLACK HARISSA GRILLED LAMB CHOPS 61
 BABY CARROTS, FAVA HUMMUS, LIME YOGURT

SIGNATURES

 **MICHAEL MINA'S MAINE LOBSTER POT PIE**
 MARKET VEGETABLES
 BRANDIED LOBSTER CREAM
 140

50oz. SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK
 WHIPPED POTATO PURÉE
 MIRIN-SOY GLAZE MUSHROOMS
 294


ACCOMPANIMENTS

GF GRILLED SHRIMP 22 HORSERADISH CRUST 6
GF KING CRAB 'OSCAR' 35 BLACK TRUFFLE BUTTER **GF** 8
GF BUTTER-POACHED HALF LOBSTER 41 BROILED BLUE CHEESE CRUMBLES **GF** 8

TRIO OF SAUCES **GF** PLEASE SELECT THREE: 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

MARKET SIDES

FRENCH GREEN BEANS, TOASTED ALMONDS 18 **BLACK TRUFFLE MAC & CHEESE, STREUSEL** 21 
MUSHROOMS, SESAME, MIRIN-SOY GLAZE 19 **WHIPPED POTATO PURÉE, LOTS OF BUTTER** 17
SAUTÉED BROCCOLINI, CHILI CRUNCH, LEMON 19 **AMERICAN WAGYU FRIED RICE, SUNNY EGG** 23
CRISPY BRUSSELS SPROUTS, SOY-LIME CARAMEL 17 **LOADED BAKED POTATO, BACON, JALAPEÑO SOUR CREAM** 21

 MICHAEL MINA FAVORITES | **GF** GLUTEN FREE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.