



CAVIAR SELECTION

Michael Mina's Caviar Parfait

—or—

50g Connoisseur Caviar Service

IMPERIAL GOLDEN*

TSAR IMPERIAL DAURENKI*

ROYAL BAIKA*

CONNOISSEUR TRIO*

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
GRANDE

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

LEMONGRASS-POACHED SHRIMP

GOLDEN KING CRAB

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Espelette

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

KONA BLUE PRAWNS

A LA CARTÉ

Appetizers

JAPANESE HAMACHI TIRADITO*
Blood Orange, Roasted Beet
Sesame, Carrot - Ginger Vinaigrette

AHI TUNA TARTARE*
Mint, Pine Nuts, Asian Pear
Habanero-Infused Sesame Oil

FALL CHICORIES SALAD
Roasted Squash, Candied Pecan, Goat Cheese
Persimmon, Maple - Mustard Vinaigrette

GRILLED FREEMANTLE OCTOPUS
Saffron Potato, Hazelnut Romesco Sauce
Arugula, Salsa Verde

BARNEGAT BAY SCALLOPS
Three Celeries, Apple, Meyer Lemon
Celery Root, Black Truffle

HUDSON VALLEY FOIE GRAS*
Balsamico, Fig, Pistachio Streusel
Huckleberry Jus, Brioche

Signature Dishes

MARKET FISH

APPLEWOOD SMOKED
Tomato - Saffron Nage, Butter Bean
Artichoke, Preserved Lemon, Olive

MICHAEL MINA'S

LOBSTER POT PIE
Brandied - Lobster Cream
Baby Vegetables, Fines Herbs

PHYLLO - CRUSTED

PETRALE SOLE
Crab Brandade, Cauliflower, Sultanas
Dukkah, Tumeric Butter

HALF FISH

WHOLE FISH

Entrées

BUTTERNUT SQUASH AGNOLOTTI
Brown Butter - Sage, Pepitas
Smoked Cremini Mushroom

BOLINAS BLACK COD
Kyoto Miso, Aromatique Vegetable
Black Truffle Dashi

ORA KING SALMON
Tamarind - Black Garlic Glaze
Coconut Green Curry, Toasted Peanut

MUSCOVY DUCK BREAST
& FOIE GRAS*
Sesame Dates, Chanterelle
Quince, Saffron Cous Cous

From the Grill

14 OZ N.Y STRIP*

8 OZ FILET MIGNON*

18 OZ 32 DAY DRY-AGED
BONE-IN RIBEYE

Japanese 'Kagoshima' Prefecture Beef

6 OZ F1 FILET MIGNON*

A-4 WAGYU RIBEYE*

MINIMUM 3 OZ

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

Sides

ROASTED MAGIC MUSHROOMS
Parmesan Espuma, Toasted Pine Nut

SICHUAN BLUE LAKE BEANS
Soy Chili Crunch, Minced Chicken, Ginger

WHIPPED POTATO PURÉE
Échiré Butter, Chive

BLISTERED BROCCOLI DI CICCIO
Calabrian Chili, Crispy Garlic, Balsamic

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