



NEW YEAR'S EVE SUPPLEMENTS

SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT
— OR —
50G CONNOISSEUR CAVIAR SERVICE

IMPERIAL GOLDEN* | 450
TSAR IMPERIAL DAURENKI* | 350
ROYAL BAIKA* | 275
TASTING TRIO OF ALL THREE* | 975

SHELLFISH

ORDER INDIVIDUALLY OR FOR THE TABLE



ICE COLD

PETITE | 175 GRANDE | 295

SERVED WITH CLASSIC SAUCES & GARNISHES



PACIFIC & ATLANTIC OYSTERS* | 34
MAINE LOBSTER | 48
LEMONGRASS-POACHED PRAWNS | 37
GOLDEN KING CRAB | 85

WINTER TRUFFLE TAGLIATELLE | 75

PARMESAN NUAGE, BROWN BUTTER, CHIVE
SHAVED TABLESIDE



NEW YEAR'S EVE DINNER

TUESDAY, DECEMBER 31, 2024

AMUSE BOUCHE

COURSE ONE

MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, CRÉME FRAÎCHE

COURSE TWO

MICHAEL'S AHI TUNA TARTARE

MINT, PINE NUT, ASIAN PEAR, HABANERO-INFUSED SESAME OIL

COURSE THREE

ORAKING SALMON

MAPLE - MUSTARD GLAZE, CELERY ROOT, BRAISED RED CABBAGE, WILD JUNIPER

COURSE FOUR

MUSCOVY DUCK BREAST & FOIE GRAS

SESAME DATES, CHANTERELLE, QUINCE, SAFFRON COUS COUS

COURSE FIVE

"SURF & TURF"

PRIME FILET MIGNON & MAINE LOBSTER WITH TARRAGON BUTTER

DUCHESS POTATOES, PEARL ONION, CARROT, PÉRIGORD TRUFFLE

COURSE SIX CHOICE OF

THE LEMON

CITRUS CURD, WHITE CHOCOLATE CUSTARD, CANDIED LEMON PEEL

BROWN BUTTER & PECAN PRALINE

49% MILK CHOCOLATE NAMELAKA, VANILLA BEAN ICE CREAM

CHEF'S TASTING MENU 325

WINE PAIRING 235 | PREMIUM WINE PAIRING 375

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