



**HAPPY NEW YEAR!**

**EXECUTIVE CHEF: MARIO BEABRAUT**

**APPETIZERS** **CHEF'S OYSTER SELECTION\*** CHAMPAGNE MIGNONETTE

CHOICE OF **JUMBO SHRIMP COCKTAIL** SPICE-POACHED, COCKTAIL SAUCE

**MICHAEL'S TUNA TARTARE\*** ASIAN PEAR, PINE NUTS, JALAPENO, QUAIL EGG, SESAME OIL

**HAND-CUT PRIME STEAK TARTARE\*** TRADITIONAL GARNISHES, GRILLED CIABATTA

**CHOPPED 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

**MICHAEL'S WALDORF** GREEN APPLE, GRAPE, CELERY, TOASTED WALNUTS, POPPY-YOGURT DRESSING

**CLASSIC CAESAR** ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

**COCONUT LOBSTER BISQUE** CONFIT POTATO, SWEET CORN, CILANTRO

**PAN SEARED HUDSON VALLEY FOIE GRAS** MATCHA FRENCH TOAST, POMEGRANATE, MIZUNA

**ORCHARD APPLE SALAD** ENDIVE, GOAT GOUDA. SPICED PECAN MAPLE

**ICE COLD SHELLFISH TOWER 210 GF**

6 OYSTERS, 4 SHRIMP, HALF MAINE LOBSTER

1/4 LB KING CRAB

TOGARASHI MAYO, CHAMPAGNE MIGNONETTE, ESPELLETE

DIJONNAISE, COCKTAIL SAUCE

**PETROSSIAN "MINA RESERVE" CAVIAR**

IMPERIAL DAURENKI

30G **250**

IMPERIAL BAIKA

30G **300**

IMPERIAL OSSETRA

30G **350**

SIEVED EGGS, CRÈME FRAÎCHE, CHIVES, RED ONION

BELLINIS

**ENTRÉE**

CHOICE OF

**FILET MIGNON 8 OZ**

**NEW YORK STRIP 14 OZ**

**DRY AGED BONE-IN RIB EYE 22OZ**

**SKIRT STEAK 10 OZ**

**CERTIFIED ANGUS RIB CAP 8 OZ**

**FAROE ISLAND SALMON**

**BRANZINO**

**AMISH ROASTED HALF CHICKEN**

WINTER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

**MISO-GLAZED SEA BASS**

MAITAKE MUSHROOMS, EDAMAME, BOK CHOY DASHI

**BLACK HARISSA MARINATED LAMB CHOPS**

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

**"A5" NEW YORK STRIP 8 OZ** 105 SUPPLEMENT

**PORTERHOUSE 32 OZ** 110 SUPPLEMENT

**TOMAHAWK CHOP 34 OZ** 125 SUPPLEMENT

**WAGYU BONE-IN NY STRIP 16 OZ** 70 SUPPLEMENT

**SUPPLEMENTAL ACCOMPANIMENTS**

BUTTER-POACHED HALF MAINE LOBSTER **59**

GRILLED JUMBO SHRIMP **25**

TRUFFLE BUTTER **12**

BLUE CHEESE CRUST **9**

**ENTRÉES ACCOMPANIED BY A TRIO OF SIDE DISHES**

**TRUFFLE MAC & CHEESE**

BLACK TRUFFLE

**POTATO PURÉE**

GARLIC CHIPS

**CLASSIC CREAMED SPINACH**

CRISPY SHALLOTS

**DESSERT**

CHOICE OF

**PASSION FRUIT NAPOLEON**

STRAWBERRY GELATO

**HAZELNUT BAKED ALASKA**

TOASTED HAZELNUTS, NUTELLA GELATO

**CHOCOLATE "BOMB" CAKE**

RASPBERRY GELEE, VANILLA GELATO

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.

YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.