



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 185

GRANDE 295

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

LEMONGRASS-POACHED SHRIMP

GOLDEN KING CRAB

NANTUCKET BAY SCALLOP CRUDO

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Red Miso

PETITE 175

GRANDE 295

PACIFIC & ATLANTIC OYSTERS*

MAINE LOBSTER

KONA BLUE PRAWNS

GOLDEN KING CRAB

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

WINTER CHICORIES SALAD

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

GRILLED FREMANTLE OCTOPUS

Saffron Potato, Hazelnut Romesco Sauce
Arugula, Salsa Verde

BARNEGAT LIGHTHOUSE SEA 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, Haricot Verts

Dijon Beurre Blanc

HALF FISH

WHOLE FISH

Entrées

HANDMADE POTATO - SUNCHOKE GNOCCHI

English Peas, Black Truffles, Sage
Beurre Noisette

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

SICHUAN BLUE LAKE BEANS

Soy Chili Crunch, Minced Chicken, Ginger

BLISTERED BROCCOLI DI CICCIO

Calabrian Chili, Crispy Garlic, Balsamic

WHIPPED POTATOES

Échiré Butter, Chive

CRISPY NEW POTATOES

Duck Fat, Garlic, Rosemary

ROASTED MAGIC MUSHROOMS

Parmesan Espuma, Toasted Pine Nut

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