



A MICHAEL MINA RESTAURANT

CHAMPAGNE EASTER BRUNCH

\$225 PER PERSON

EXCLUDING TAX AND GRATUITY

INCLUDES

PLEASE MAKE ONE CHAMPAGNE SELECTION

GLASS OF **BILLECART-SALMON, CHARLES LE BEL INSPIRATION 1818 NV**

GLASS OF **MICHEL GONET, CUVÉE MINA, 'LES HAUTES MOTTES' 2010** \$10 SUPPLEMENT

GLASS OF **MOËT ET CHANDON, DOM PÉRIGNON 2015** \$62 SUPPLEMENT

OPTIONAL SHELLFISH & CAVIAR OFFERING

ICE- COLD SHELLFISH PLATTER MP

1/2 DOZEN OYSTERS, 6 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB. ALASKAN KING CRAB

1/2 DOZEN PACIFIC OYSTERS

CHAMPAGNE MIGNONETTE
34

KING CRAB

GREEN GODDESS
ESPELETTE DIJONNAISE
MP

PETROSSIAN CAVIAR SERVICE

30 GRAMS | SERVES **4 PEOPLE**
EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
OSSETRA **252** | DAURENKI **195** | BAIKA **162**

ADD CHAMPAGNE

RUINART BLANC DE BLANCS, CHAMPAGNE NV **106 375 ML**
BILLECART-SALMON, ROSÉ, CHAMPAGNE NV **64 GLASS**

STARTERS

PLEASE MAKE ONE SELECTION

* **MICHAEL MINA'S AHI TUNA TARTARE**

QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL

'INSTANT' BACON

WHITE MOLE, SQUASH CAPONATA, BOURBON-SOY GLAZE

SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH

CHILLED GREEN ASPARAGUS

SOFT COOKED EGG, BABY FENNEL, AVOCADO, TRUFFLE VINAIGRETTE
ADD IMPERIAL DAURENKI CAVIAR \$59 SUPPLEMENT

CLASSIC CAESAR*

BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO

CAVIAR 'TWINKIEE'

\$59 SUPPLEMENT

YUZU CRÈME FRAÎCHE, IMPERIAL DAURENKI CAVIAR

ENTREES

PLEASE MAKE ONE SELECTION

* **8 oz. BLACK ANGUS FILET MIGNON**

HORSERADISH CRUSTED TOMATO, RED WINE JUS
8 OZ. WAGYU RIB EYE FILET \$42 SUPPLEMENT

ROASTED HALIBUT

MANILA CLAMS, CHICKPEA PANISSE, BABY SPRING VEGETABLES

GRUYÈRE QUICHE

WILD MUSHROOMS, LEEKS, HERB CRUST

CRAB BENEDICT

SPRING MIXED GREENS, BÉARNAISE, TOASTED BRIOCHE

BLACK TRUFFLE AGNOLOTTI

\$45 SUPPLEMENT

BURATTA CHEESE FILLING, PARMESAN, TRUFFLE BUTTER

MAINE LOBSTER POT PIE

\$39 SUPPLEMENT

MARKET VEGETABLES, POTATOES, LOBSTER-COGNAC EMULSION

CHEF'S SELECTION OF SIDES TO SHARE FOR THE TABLE

CRISPY YUKON GOLD POTATOES

THRICE COOKED, FINE HERBS

BRUSSELS SPROUTS

SOY CARAMEL, FRESNO PEPPERS

DESSERT

PLEASE MAKE ONE SELECTION

WARM BEIGNETS

MACALLAN 12 YEAR, BUTTERSCOTCH CUSTARD, POWDERED SUGAR

BRÛLÉED BASQUE CHEESECAKE

ROASTED MARKET STRAWBERRIES, TURBINADO CRUNCH

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES