

EASTER

M SHELLFISH PLATTER

CAST-IRON BROILED 155

4 oysters, 4 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
hot miso butter

ICE COLD TOWER 175

6 oysters, 6 shrimp,
1/2 maine lobster,
1/4 lb. snow crab,
tuna tartare

PETROSSIAN "MINA RESERVE" CAVIAR

IMPERIAL DAURENKI 30G 250

IMPERIAL OSSETRA 30G 350

DUO OF CAVIARS 590

traditional service

sieved egg, red onion, creme fraiche, chives, blini

SHRIMP COCKTAIL 38

gin-spiked cocktail, fresh horseradish

OYSTERS ON THE HALF 32

north and mid-atlantic region, champagne mignonette

\$135 PER PERSON
NOT INCLUSIVE OF TAX AND GRATUITY

STARTERS

PLEASE MAKE ONE SELECTION

THE 'WEDGE'

blue cheese, bacon, egg, tomato, onion, buttermilk dressing

MIXED GREENS

avocado, shaved asparagus, tomato, onion,
champagne vinaigrette

M MICHAEL'S TUNA TARTARE

asian pear, pine nut, trio of peppers, sesame

MARYLAND CRAB CAKE

pink peppercorn tartare, old bay, citrus

LOBSTER BISQUE

lobster lavash, tarragon, creme fraiche

ENTREES

PLEASE MAKE ONE SELECTION

LOBSTER COBB SALAD

cherry tomato, avocado, bacon, egg, blue cheese

FRENCH TOAST

powdered sugar, chantilly, mixed berries

PERMESAN CRUSTED CHICKEN

arugula salad, cherry tomatoes, mozzarella

ORA KING SALMON

cauliflower fried rice, ginger, soy

PRIME HANGER STEAK

chimichurri, roasted potatoes

14OZ PRIME RIBEYE '7X' FARMS

roasted potatoes, red wine jus
\$45 additional charge

SIDES FOR THE TABLE

CRIPY BRUSSEL SPROUTS / GRILLED ASPARAGUS / TRUFFLE MAC & CHEESE

SUPPLEMENTAL ADD-ONS:

half maine lobster **64**

grilled shrimp **32**

3oz roasted foie gras **30**

DESSERTS

PLEASE MAKE ONE SELECTION

BEIGNETS

milk chocolate pot de creme

BASQUE CHEESECAKE

seasonal berries

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef:
Quentin Welch

M Designates a chef Michael Mina Signature

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