

# MOTHER'S DAY

**197 PER GUEST**  
*Not inclusive of tax and gratuity*

## ICE- COLD SHELLFISH OFFERINGS

### PETROSSIAN CAVIAR SERVICE\*

IMPERIAL DAURENKI **195** | IMPERIAL OSSETRA **252**  
CHIVES, RED ONION, CREME FRAICHE, EGG MIMOSA

### WEST COAST OYSTERS\*

**34 HALF DOZEN**  
CHAMPAGNE MIGNONETTE

**1/2 MAINE LOBSTER 79**  
DIJONNAISE

### GULF SHRIMP COCKTAIL 35

GIN-SPIKED COCKTAIL SAUCE

### ICE-COLD SHELLFISH PLATTER MP

6 EA OYSTERS, 1/4 LB. KING CRAB, 1/2 MAINE LOBSTER, SHRIMP COCKTAIL  
(SHELLFISH SELECTIONS CAN BE SERVED HOT WITH RED MISO BUTTER)

## APPETIZERS

*Choice Of*

**MICHAEL'S TUNA TARTARE\*** PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

**CHILLED SPRING PEA VELOUTE** LOBSTER DUMPLINGS, ORANGE OIL, TARRAGON, LEEKS

**APPLE & ENDIVE** CHICORIES, AGED WHITE CHEDDAR, WALNUTS, CIDER VINAIGRETTE

**ASPARAGUS & AVOCADO** DAURENKI CAVIAR, BUTTERMILK SAUCE, SCALLION OIL

**BACON WRAPPED SCALLOPS** BELUGA LENTILS, SMOKED TOMATO VINAIGRETTE

**DUNGENESS CRABCAKES** LEMON, CRISPY JAPANESE BREADCRUMBS, SPICY LOBSTER CREAM

**ADD 29 PER PERSON**

## ENTREES

*Choice Of*

**8 oz. BLACK ANGUS FILET** CRISPY ONION RING, DELTA ASPARAGUS, BLACK GARLIC VINAIGRETTE  
**SUBSTITUTE 6 OZ. MISHIMA RESERVE FILET 24**

**ORA KING SALMON** ENGLISH PEA, MOREL MUSHROOM, LEMON BEURRE BLANC

**ROASTED MARY'S CHICKEN** ESPELETTE LEMON BUTTER, CARAMELIZED ONION CHICKEN JUS

**14 oz. PRIME BONE-LESS NY STRIP** MATBUCHA, WHITE YAM, CHARRED SCALLION

**KING CRAB SPAGHETTI** BLISTERED CHERRY TOMATOES, CHILIES, GARLIC CRUMBLE

**MAINE LOBSTER POT PIE** BRANDIED LOBSTER CREAM, BLACK TRUFFLE, MARKET VEGETABLES

**ADD 49 PER PERSON**

## OPTIONAL ACCOMPANIMENTS

**LOBSTER WHIPPED POTATO PUREE 29**

**TRUFFLE MAC & CHEESE GRATINEÉ 27**

**AMERICAN WAGYU FRIED RICE 23**

**LOADED BAKED POTATO 21**

## DESSERTS

*Choice Of*

**BRULEÉD BASQUE CHEESECAKE** ROASTED STRAWBERRIES, TURBINADO CRUNCH

**WARM SPICED BEIGNETS** MACALLAN 12 YEAR, BUTTERSCOTCH CUSTARD, CONFECTIONER'S SUGAR

# BOURBON STEAK

Executive Chef: Nicole Encarnacion  
Executive Sous Chef: Justin Hall

A MICHAEL MINA RESTAURANT

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