



## 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 & CRUSTACEANS

Order Individually or for the Table

### *Ice Cold*

Served with Tataki Tuna Belly  
Fresh Wasabi & Classic Sauces

PETITE  
GRANDE

PACIFIC & ATLANTIC OYSTERS\*

MAINE LOBSTER

LEMONGRASS-POACHED SHRIMP

GOLDEN KING CRAB MERUS

NANTUCKET BAY SCALLOP CRUDO

### *Hot Charcoal-Grilled*

Brushed with Confit Garlic, Lemon & Red Miso

PETITE  
GRANDE

PACIFIC & ATLANTIC OYSTERS\*

MAINE LOBSTER

KONA BLUE PRAWNS

GOLDEN KING CRAB MERUS

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

## À LA CARTE

### *Appetizers*

JAPANESE HAMACHI CRUDO\*

Gin - Cured, Yellow Grapefruit, Avocado  
Serrano Chili, Wild Fennel

AHI TUNA TARTARE\*

Mint, Pine Nuts, Asian Pear  
Habanero-Infused Sesame Oil

SPRING PEA & F.M. BABY LETTUCES SALAD

Easter Egg Radishes, Cucumber  
Hearts of Palm, Goat Feta Cheese  
Mint, Sunflower Seeds

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\*

Rhubarb - Beaujolais Wine  
Pickled Green Strawberry, Red Walnuts  
Mild Szechuan Peppercorn, 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, Horseradish Cream  
Asparagus, Dijon Beurre Blanc

HALF FISH

WHOLE FISH

### *Entrées*

HANDMADE POTATO - SUNCHOKE GNOCCHI

English Peas, Lost Coast Morels  
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\*

Black Cherry, Fresh Morels  
Pistachios, Kabu Turnip, Endive

### *From the Grill*

14 OZ N.Y STRIP\*

8 OZ FILET MIGNON\*

18 OZ 32 DAY DRY-AGED  
BONE-IN RIBEYE

A-5 JAPANESE MIYAZAKI WAGYU  
BEEF STRIPLOIN\*

MINIMUM 3OZ

*All steak preparations served with  
Nantes Carrot, Wild Ramps  
Horseradish-Pommes Paillason, Bordelaise Sauce*

### *Sides*

GRILLED DELTA ASPARAGUS

Smoked Béarnaise, Espelette

WHIPPED POTATOES

Échiré Butter, Chive

BLISTERED BROCCOLI DI CICCIO

Calabrian Chili, Crispy Garlic, Balsamic

ROASTED NEW POTATOES

Duck Fat, Saffron Aioli, Rosemary

ROASTED MAGIC MUSHROOMS

Parmesan Espuma, Toasted Pine Nut