



SIGNATURE SELECTIONS

CAVIAR SELECTION

MICHAEL MINA'S CAVIAR PARFAIT

— OR —

50G TRADITIONAL ROYAL CAVIAR SERVICE

.....

IMPERIAL GOLDEN* | 450

TSAR IMPERIAL DAURENKI* | 350

ROYAL BAIKA* | 275

TASTING TRIO OF ALL THREE* | 975

SHELLFISH

ORDER INDIVIDUALLY OR FOR THE TABLE

ICE COLD

PETITE | 225 GRANDE | 350

SERVED WITH TRADITIONAL ACCOUTREMENTS

PACIFIC & ATLANTIC OYSTERS* | 34



MAINE LOBSTER | 48

LEMONGRASS-POACHED SHRIMP COCKTAIL | 37

GOLDEN KING CRAB MERUS | 155



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OYSTER SHOOTER | 16

DIANE MINA'S ORIGINAL MIX, KETEL ONE VODKA, CHILI SALT*

"GBU" THE GOOD, THE BAD, THE UGLY | 21

CASAMIGOS REPOSADO TEQUILA, DIANE MINA'S ORIGINAL MIX, MEXICAN LAGER

.....

EVERLASTING BEVERAGE | 35



DIANE'S BLOODY MARY

CHOICE OF KETEL ONE VODKA, OR CASAMIGOS BLANCO TEQUILA

MIMOSA

CHANDON BY THE BAY

ROSÉ

WHISPERING ANGEL

**Everlasting beverages have a 90 minute limit and must be purchased with the prix fixe menu.*



MOTHER'S DAY BRUNCH

SUNDAY, MAY 11, 2025

FIRST COURSE

CHOOSE ONE

AHI TUNA TARTARE

HABANERO-INFUSED SESAME OIL
PINE NUT, QUAIL EGG

LITTLE GEM CAESAR

PARMESAN BREADCRUMBS
BOQUERONES, AVOCADO, LEMON

BANZAI POWER BOWL

CHIA SEED, COCONUT
GRANOLA, WILDFLOWER HONEY

ALSATIAN TARTE
FLAMBÉE

FRIED EGG, SMOKED BACON
GRUYÈRE CHEESE
CARAMELIZED ONION

CHARLOTTE OF ASPARAGUS

DUNGENESS CRAB
NEW POTATO, TOMATO, SAUCE LOUIS
LEEK VINAIGRETTE

HANDMADE POTATO - SUNCHOKE
GNOCCHI

ENGLISH PEAS
LOST COAST MORELS
SAGE, BEURRE NOISSETTE

MAIN COURSE

CHOOSE ONE

GAMBLERS GAMBIT

THREE EGGS ANY STYLE
CRISPY POTATOES, TOAST
COUNTRY SAUSAGE & BACON

MICHAEL'S INDIVIDUAL LOBSTER POT PIE

BRANDIED - LOBSTER CREAM
BABY VEGETABLES
SUPPLEMENT 40

STEAK FRITES

10OZ N.Y. STRIP
BLACK TRUFFLE FRENCH FRIES
WATERCRESS SALAD, SAUCE AU POIVRE

CRISPY FISH & CHIPS

PHYLLO - CRUSTED SOLE
MUSHY PEAS WITH MINT
TARTAR SAUCE, LEMON

QUICHE FLORENTINE

LEEK, FINES HERBES
LAURA CHENEL GOAT CHEESE
MUSHROOM, PETITE MESCLUN

CRÈME BRÛLÉE FRENCH TOAST

TAHITIAN VANILLA
GREEN CARDMOM, SEASONAL BERRIES
U.T. MAPLE SYRUP, CHANTILLY CREAM

DESSERT COURSE

CHOOSE ONE

THE LEMON

CITRUS CURD
WHITE CHOCOLATE CUSTARD
CANDIED LEMON PEEL

STRAWBERRY SHORTCAKE

HARRY'S BERRIES
CHANTILLY CREAM
CHIFFON CAKE

FLEUR DE CACAO

DARK CHOCOLATE MOUSSE
CANDIED COCOA NIB
SALTED CARAMEL ICE CREAM

MENU 110 per person

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