



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

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| BAJA STRIPED BASS CRUDO*
Aguachile, Cucumber
Serrano, Mint | GRILLED FREMANTLE OCTOPUS
Saffron Potato, Hazelnut Romesco Sauce
Arugula, Salsa Verde |
| AHI TUNA TARTARE*
Mint, Pine Nuts, Asian Pear
Habanero-Infused Sesame Oil | BARNEGAT LIGHTHOUSE SEA SCALLOPS
Three Celeries, Apple, Meyer Lemon
Celery Root, Black Truffle |
| F.M. TOMATO & MELON SALAD
Almond, Sheep's Milk Feta, Labneh
Mint, Passionfruit, Basils | HUDSON VALLEY FOIE GRAS*
Rhubarb - Beaujolais Wine
Pickled Green Strawberry, Red Walnuts
Mild Szechuan Peppercorn, Brioche |

Signature Dishes

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| 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

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| RICOTTA CAVATELLI PUTTANESCA
Stewed Tomato, Anchovy, Black Olive
Caper, Lemon, Parsley, Artichoke | From the Grill |
| BOLINAS BLACK COD
Kyoto Miso, Aromatique Vegetable
Black Truffle Dashi | 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* |
| ORA KING SALMON
Black Garlic - Mustard Glaze, Lime, Pancetta
Corn Maque Choux, Jimmy Nardello Peppers | MINIMUM 3OZ |
| MUSCOVY DUCK BREAST & FOIE GRAS*
Black Cherry, Fresh Morels
Pistachios, Kabu Turnip, Endive | <i>All steak preparations served with
Nantes Carrot, Watercress
Horseradish-Pommes Paillasson, Bordelaise Sauce</i> |

Sides

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| GRILLED DELTA ASPARAGUS
Smoked Béarnaise, Espelette | WHIPPED POTATOES
Échiré Butter, Chive |
| BRENTWOOD YELLOW CORN
Lime, Red Chili, Scallion | ROASTED NEW POTATOES
Duck Fat, Saffron Aioli, Rosemary |
| ROASTED MAGIC MUSHROOMS
Parmesan Espuma, Toasted Pine Nut | |