

KAVIARI CAVIAR SELECTION

OSCIÈTRE PRESTIGE 252 | KRISTAL 195 | BAERI ROYAL 162

TRADITIONAL SERVICE* or SIGNATURE PARFAIT* 

CONNOISSEUR TRIO 562

SAMPLE OF ALL THREE CAVIAR SELECTIONS

ADD CHAMPAGNE:

DOM PERIGNON 2015 98 GLASS

RUINART BLANC DE BLANCS, CHAMPAGNE NV 106 375 ML

CHILLED SHELLFISH SHELLFISH BROILED UPON REQUEST	SHELLFISH PLATTER	CHEF'S MERRIOR SELECTION	MP	
	1/2 DOZEN PACIFIC COAST OYSTERS*	CHAMPAGNE MIGNONETTE	34	
	1/4 LB. KING CRAB*	GREEN GODDESS	MP	
	1 LB. WHOLE MAINE LOBSTER*	DIJONNAISE	MP	
	GULF SHRIMP COCKTAIL	GIN-SPIKED COCKTAIL SAUCE	30	
APPETIZERS AND SALADS	BACON WRAPPED SCALLOPS	MARCONA ALMONDS, TOKYO TURNIPS, SMOKED BEET PURÉE	36	
	MICHAEL'S AHI TUNA TARTARE*	PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL	34	
	AMERICAN WAGYU TARTARE*	CAVIAR PEARLS, FRESH HORSERADISH, FARM YOLK	48	
	GRILLED SPANISH OCTOPUS	CHORIZO, WHITE BEAN CASSOULET, MOJO VERDE	32	
	BLUE CRAB PASTA	SQUID INK TONNARELLI, ARUGULA PESTO, CHILI GARLIC CRUNCH	39	
	B.L.T. WEDGE	BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH	25	
	CLASSIC CAESAR*	BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO	24	
	MICHAEL'S WALDORF SALAD	MAINE LOBSTER, GRAPE, SPICED WALNUTS, POPPY-YOGURT DRESSING	41	

- FROM THE WOOD-FIRE GRILL -

BLACK ANGUS BEEF	8oz. FILET MIGNON	78	WORLD OF WAGYU	A5 WAGYU STRIPLOIN HOKKAIDO, JAPAN	46 per oz (4 oz min)
	14oz. PRIME BONE-LESS NEW YORK STRIP	82		8oz. RIB EYE FILET MISHIMA RESERVE, USA	118
	16oz. PRIME DELMONICO RIB EYE	94		6oz. PETITE FILET TENDERLOIN MISHIMA RESERVE, USA	92
	20oz. PRIME DRY-AGED COWBOY RIB EYE	165			
	28oz. PRIME PORTERHOUSE	175			
FROM THE SEA	WHOLE GRILLED BRANZINO	68	FARM & FLOCK	MARY'S WHOLE-FRIED CHICKEN	98
	GRILLED LEMON, SALSA VERDE			BLACK TRUFFLE MAC & CHEESE, HARICOT VERTS	
	KING SALMON	59		BLACK HARISSA GRILLED LAMB CHOPS	61
	GRILLED LEMON, CITRUS VINAIGRETTE			BABY CARROTS, FAVA HUMMUS, LIME YOGURT	

MICHAEL MINA'S
MAINE LOBSTER POT PIE
MARKET VEGETABLES
BRANDIED LOBSTER CREAM
140

50oz. SNAKE RIVER FARMS
AMERICAN WAGYU TOMAHAWK
WHIPPED POTATO PURÉE
MIRIN-SOY GLAZE MUSHROOMS
294

ROASTED CHILEAN
SEABASS
OLIVE GREMOLATA, TOMATO CONFIT
KING TRUMPET, BASIL EMULSION
71

ACCOMPANIMENTS

GF GRILLED SHRIMP	22	HORSERADISH CRUST	6
GF KING CRAB 'OSCAR'	35	BLACK TRUFFLE BUTTER	GF 8
GF BUTTER-POACHED WHOLE LOBSTER	82	BLUE CHEESE CRUMBLES	GF 8

TRIO OF SAUCES GF PLEASE SELECT THREE : 12 or 5 EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

MARKET SIDES

FRENCH GREEN BEANS, TOASTED ALMONDS	18	BLACK TRUFFLE MAC & CHEESE, STREUSEL	21	
MUSHROOMS, SESAME, MIRIN-SOY GLAZE	19	WHIPPED POTATO PURÉE, LOTS OF BUTTER	17	
SAUTÉED BROCOLLINI, CHILI CRUNCH, LEMON	19	AMERICAN WAGYU FRIED RICE, SUNNY EGG	23	
CRISPY BRUSSELS SPROUTS, SOY-LIME CARAMEL	17	LOADED BAKED POTATO, BACON, WHITE CHEDDAR, ONION DIP	21	

 MICHAEL MINA FAVORITES | GF GLUTEN FREE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES
FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.