



CAVIAR SELECTION

Michael Mina's Caviar Parfait

—or—

50g Connoisseur Caviar Service

BELUGA HYBRID	425
IMPERIAL GOLDEN*	395
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975
Sample of Three Caviar Selections	

SHELLFISH & CRUSTACEANS

Ice Cold

Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE	
GRANDE	
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB MERUS	155
NANTUCKET BAY SCALLOP CRUDO*	29

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Red Miso

PETITE	225
GRANDE	350
PACIFIC & ATLANTIC OYSTERS	34
MAINE LOBSTER	48
BLACK TIGER SHRIMP	37
GOLDEN KING CRAB MERUS	155

*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*	32	GRILLED FREMANTLE OCTOPUS	29
Salted Plum, Serrano Chili		Saffron Potato, Tomato Puttanesca	
Micro Cilantro, Crispy Garlic		Artichokes, Rocket Arugula	
AHI TUNA TARTARE*	39	BARNEGAT LIGHT SEA SCALLOPS	32
Mint, Pine Nuts, Asian Pear		Three Celeries, Apple, Meyer Lemon	
Habanero-Infused Sesame Oil		Celery Root, Black Truffle	
PERSIMMON & BABY KALE SALAD	28	HUDSON VALLEY FOIE GRAS*	59
Pear, Toasted Hazelnut, Goat Cheese Feta		Pineapple Quince, Red Walnut, Medjool Dates	
Dried Cranberry, Lemon Citronette		Darjeeling Tea, Timut Peppercorn	

Signature Dishes

MARKET FISH	MICHAEL MINA'S	PHYLLO - CRUSTED
APPLEWOOD SMOKED	LOBSTER POT PIE	PETRALE SOLE
Tomato - Saffron Nage, Butter Bean	Brandied - Lobster Cream	Crab Brandade, Bloomsdale Spinach
Artichoke, Preserved Lemon, Olive	Baby Vegetables, Fines Herbs	Horseradish Cream, Dijon-Beurre Blanc
FOR ONE 75	148	66
WHOLE FISH MP		

Entrées

RICOTTA CAVATELLI PUTTANESCA	49
Honeynut Squash Agnolotti	
Beurre Noisette, Sage, Pepitas	
BOLINAS BLACK COD	69
Kyoto Miso, Aromatique Vegetable	
Black Truffle Dashi	
ORA KING SALMON	62
Maple Mustard Glaze, Smoked Beet	
Red Cabbage, Juniper, Horseradish	
MUSCOVY DUCK BREAST & FOIE GRAS**	69
Blood Orange, Carrot Purée, Chanterelles	
Pistachio-Sorghum Granola, Endive	

From the Grill

14 OZ N.Y STRIP*	79
8 OZ FILET MIGNON*	86
18 OZ 32 DAY DRY-AGED BONE-IN RIBEYE	135
A-5 JAPANESE MIYAZAKI WAGYU BEEF STRIPLOIN*	
MINIMUM 3OZ	45/OZ

All steak preparations served with
Parsley Root Purée, Watercress
Horseradish-Pommes Paillason, Bordelaise Sauce

Sides 22

ROASTED BRUSSELS SPROUTS	WHIPPED POTATOES
X.O. Sauce, Lime, Toasted Peanuts	Échiré Butter, Chive
ROASTED MAGIC MUSHROOMS	ROASTED NEW POTATOES
Parmesan Espuma, Toasted Pine Nut	Duck Fat, Saffron Aioli, Rosemary