



SIGNATURE TASTING MENU

Menu 195 per person

Wine Pairing 125 per person | Premium Wine Pairing 295

Amuse Bouche

MICHAEL MINA’S CAVIAR PARFAIT*

Smoked Salmon, Crème Fraîche, Egg Mimosa

55 Supplement

First Course Choice of

JAPANESE HAMACHI CRUDO*

Salted Plum, Serrano Chili, Micro Cilantro, Crispy Garlic

AHI TUNA TARTARE*

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

Second Course Choice of

CRISPY NEW CALEDONIA PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Horseradish Cream, Spinach, Dijon Beurre Blanc

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Fines Herbes

35 Supplement

Third Course Choice of

BOLINAS BLACK COD

Kyoto Miso, Aromatique Vegetables, Black Truffle Dashi

FILET MIGNON ‘ROSSINI’*

Foie Gras, Bloomsdale Spinach, Brioche, Sauce Périgourdine

JAPANESE WAGYU BEEF*

Red Shallot Marmelade, Pommes Savoyarde, Sauce Bordelaise

69 Supplement

Fourth Course Choice of

WARM APPLE TATIN

Poached Granny Smith, Caramelized Puff Pastry, Crème Fraîche Ice Cream

BROWN BUTTER & PECAN SHORTCAKE

Milk Chocolate Namelaka, Pecan Praliné, Vanilla Ice Cream

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

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