

# VALENTINE'S DAY

## LUXURY ADDITIONS FOR THE TABLE

### CAVIAR

SUSTAINABLY HARVESTED BY 'THE ONLY' IN ITALY

white sturgeon **160** | ossetra **210**

*scallion buttermilk pancake, traditional garnishes*

### SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

**OYSTERS ON THE HALF SHELL\***

east coast **21** | west coast **24**

### \*JAPANESE A5 WAGYU

served in 4oz portions

**NY STRIP  
KAGOSHIMA**  
32 per oz

**RIBEYE  
MITSUBOSHI**  
48 per oz

**SNOW BEEF  
HOKKAIDO**  
68 per oz

### WAGYU TASTING TRIO

4oz OF EACH JAPANESE WAGYU\* 570

### MINA SIGNATURES

#### MAINE LOBSTER POT PIE

market vegetables, black truffle

lobster-brandy cream sauce

94

#### 36OZ HAY-SMOKED WAGY TOMAHAWK\*

fondant potatoes, flambéed bourbon-rosemary butter

275

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

# VALENTINE'S DAY

## THREE COURSE PRIX FIXE

165 PER PERSON

### APPETIZERS

*please select one*

#### BUTTERNUT SQUASH BISQUE

brown butter, hazelnut  
sage, granny smith apple

#### SHRIMP COCKTAIL

gin-spiked cocktail sauce  
fresh shaved horseradish

#### PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing  
vacche rosse parmesan

#### "INSTANT" BACON

duroc pork belly, tempura oyster  
shredded brussels

#### HEART-SHAPED RAVIOLI

butternut squash, sunchoke espuma,  
brown butter

#### "TUXEDO DIVER SCALLOP"

black truffle, puff pastry, red wine truffle  
demi *30 supplement*

### ENTRÉES

*please select one*

#### PORCINI ROASTED BRICK CHICKEN\*

butternut squash puree, haricot verts  
muscatel chicken jus

#### 8oz CENTER-CUT FILET MIGNON\*

horseradish-crusting tomato  
red wine jus

#### MISO-BROILED SEABASS\*

maitake mushroom, shishito pepper  
ginger dashi

#### 12oz NY STRIP\*

horseradish-crusting tomato  
red wine jus

#### WAGYU BEEF WELLINGTON

celery root puree  
périgourdine sauce  
*40 supplement*

#### HERB-CRUSTED RACK OF LAMB\*

brussels sprouts, parsnip purée  
cherry jus

### WAGYU UPGRADES

#### 8oz NY STRIP\*

stone axe farms, australia  
*55 supplement*

#### 6oz OLIVE-FED RIB CAP\*

kagawa prefecture, japan,  
*40 supplement*

### SIDES

*for the table*

#### POTATO PUREE

lots of butter

#### CRISPY BRUSSELS SPROUTS

honey mustard

#### CREAMED SPINACH

crispy shallots

### DESSERT COURSE

*choice of*

#### SMOKED CAMPFIRE SMORES

devil's food cake, candied hazelnuts  
toasted marshmallow ice cream

#### CUPID'S EXOTIC HEART

white chocolate mousse, mango  
passion fruit, 24k gold

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