

VALENTINE'S DAY

SHELLFISH & CAVIAR OFFERINGS

SHELLFISH PLATTER* MP
1/2 dozen oysters, 1 lb maine lobster
jumbo shrimp cocktail

1 LB MAINE LOBSTER* MP
dijonnaise, green goddess

JUMBO SHRIMP COCKTAIL 30
gin-spiked cocktail sauce, fresh horseradish

KAVIARI CAVIAR SERVICE*
osciètrè **252** | kristal **195** | baeri **162**
egg mimosa, crème fraîche, chive, blini cake

complete your caviar experience with a glass of champagne

dom perignon 2015 98 glass
ruinart blanc de blancs, champagne nv 106 375 ml
louis roederer cristal 2013 138 glass

\$197 per person
not inclusive of tax and gratuity

STARTERS

PLEASE MAKE ONE SELECTION

MICHAEL'S AHI TUNA TARTARE*	pear, garlic, mint, pinenuts, habanero-sesame oil, quail egg
HEART SHAPED RAVIOLI	butternut squash, sunchoke espuma, brown butter
WAGYU BEEF CARPACCIO	truffle vinaigrette, arugula, fried capers, parmesan garlic aioli
SMOKED POTATO & LEEK VELOUTE	creme fraîche, crispy celeriac, scallion oil
PETITE ROMAINE CAESAR	garlic streusel, parmesan, creamy caper sauce
CAVIAR AND TORO*	kristal caviar, tuna toro, wasabi soy, gold leaf +59

OPTIONAL MID COURSE

TUXEDO DIVER SCALLOP +38
black truffle, puff pastry, red wine demi

ENTREES

PLEASE MAKE ONE SELECTION

8 OZ BLACK ANGUS FILET MIGNON*	horseradish-cruste tomato, red wine jus
HERB CRUSTED RACK OF LAMB	brussels sprouts, parsnip purée, cherry jus
MISHIMA RESERVE WAGYU TRIO	triple seared, yuzu kosho, truffle ponzu +95
MAINE LOBSTER POT PIE	market vegetables, truffles, lobster-cognac emulsion
PAN-ROASTED SEABASS PROVENÇAL	sun ripened tomato, braised fennel, saffron potato
BLACK TRUFFLE SPAGHETTI	caviar beurre blanc, parmigiano-reggiano +45

CHEFS SELECTION OF MARKET SIDES FOR THE TABLE

**WHIPPED
POTATO PURÉE**
lots of butter, chive
17

**BLACK TRUFFLE
MAC & CHEESE**
garlic streusel
21

**CRISPY
BRUSSELS SPROUTS**
honey mustard
17

DESSERT

PLEASE MAKE ONE SELECTION

CUPID'S EXOTIC HEART	white chocolate mousse, mango, passionfruit, 24k gold
PASSION FRUIT CRÈME BRULEE	vanilla bean whipped cream. almond florentine, strawberries
WARM SPICED BEIGNETS	milk chocolate pot de crème, confectioner sugar

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE LET YOUR SERVIER KNOW OF ANY ALLERGIES.

Executive Chef: Nicole Encarnacion
Executive Sous Chef: Justin Hall

BOURBON STEAK

General Manager: Payton Sutherland

A MICHAEL MINA RESTAURANT