

HAPPY EASTER

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*

osciète 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

\$220 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
BACON WRAPPED SCALLOPS	bing cherry, turnip, marcona almonds, madeira emulsion
BABY LEEK AND POTATO SOUP	parsnip chips, smoked paprika oil
WHITE ASPARAGUS "DEVEILED EGGS"	poached farm eggs, applewood smoked bacon, brioche toast
BLACK TRUFFLE CAESAR	sweet onion crema, garlic streusel, truffle vinaigrette
CAVIAR AND TORO*	kristal caviar, tuna toro, wasabi soy, gold leaf +59

OPTIONAL MID COURSE

STEAMED MUSSELS +39

fennel, spanish chorizo, roasted garlic sourdough bread

ENTREES

PLEASE MAKE ONE SELECTION

8 OZ BLACK ANGUS FILET MIGNON*	horseradish-crusted tomato, red wine demi supplement 8oz miyazaki wagyu filet +50
FAROE ISLAND SALMON	asparagus & watercress salad, lemon emulsion, scallion oil
SPRING PEA PAPPARDELLE	burrata, arugula pesto, fennel pangrattato, meyer lemon
20 OZ DRY-AGED COWBOY RIBEYE	black truffle roll, green peppercorn sauce +79
MAINE LOBSTER MINI POT PIE	brandied lobster cream, market vegetables, black truffle
SLOW ROASTED LEG OF LAMB	spring peas, hassleback new potatoes, mint chimichurri

CHEFS SELECTION OF MARKET SIDES FOR THE TABLE

WHIPPED
POTATO PURÉE
lots of butter, chive

BLACK TRUFFLE
MAC & CHEESE
garlic streusel

GLAZED
HEIRLOOM CARROTS
lime crema

DESSERT

PLEASE MAKE ONE SELECTION

BASQUE CHEESECAKE	roasted strawberries, caramelized sugar crunch
WARM BEIGNETS	milk chocolate pot de crème, confectioner sugar
RED VELVET SUNDAE	strawberry habiscus granita, vanilla ice cream crème fraîche icing

Executive Chef: Nicole Encarnacion
Executive Sous Chef: Justin Hall

BOURBON STEAK

General Manager: Payton Sutherland
Asst General Manager: Brian Van RYTE

A MICHAEL MINA RESTAURANT

*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 SERVER KNOW OF ANY ALLERGIES.