

EASTER BRUNCH

105 PER GUEST

CAVIAR BITES AND SHELLFISH SUPPLEMENTS

CAVIAR "TWINKEE"*

RED ONION
CHIVE, EGG
YUZU CRÉME FRAÎCHE

55

CAVIAR PARFAIT*

SMOKED SALMON, EGG
CRÉME FRAÎCHE
SHALLOT POTATO CAKE

55

CAVIAR PANCAKE*

FRESH RICOTTA
DILL
LEMON BUTTER SAUCE

55

ICE-COLD SHELLFISH PLATTER 155

4 EA OYSTERS, 1/2 MAINE LOBSTER, 4 EA SHRIMP COCKTAIL
4 EA LITTLENECK CLAMS, SASHIMI TRIO, DIVER SCALLOP CAMPECHANA

APPETIZERS

Choice Of

MICHAEL'S TUNA TARTARE* ASIAN PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

BLACK TRUFFLE CAESAR LITTLE GEM LETTUCE, SWEET ONION CREMA, TRUFFLE VINAIGRETTE

SHRIMP LOUIE CUPS BUTTER LETTUCE, CRISPY CAPERS, HAAS AVOCADO

VANILLA GREEK YOGURT PARFAIT ORANGE BLOSSOM, ALMOND GRANOLA, COCONUT

DEVILED ASPARAGUS POACHED EGG, DEVILED EGG AIOLI, ESPELETTE

ENTREES

Choice Of

8 OZ FILET STEAK & EGGS SOFT SCRAMBLE, MASCARPONE, CHIMICHURRI, BREAKFAST POTATOES
SUBSTITUTE 14 OZ NEW YORK STRIP STEAK ADD 19

TOMATO GINGER SALMON DILL YOGURT ESPUMA, SAFFRON COUS COUS, PRESERVED LEMON

COUNTRY FRIED CHICKEN TOMATO TAHINI SAUCE, CHILI, CUCUMBER, PICKLED RED ONIONS

AVOCADO CHILAQUILES SALSA VERDE, QUESO FRESCO, LIME CREMA, BLACK BEAN PURÉE

ROASTED STUFFED LEG OF LAMB GARLIC SPINACH, SPRING PEAS, FINGERLING POTATOES

20 OZ PRIME COWBOY

BLUE CHEESE POPOVER, BLACK TRUFFLE JUS, BREAKFAST POTATOES

ADD 39 PER PERSON

OPTIONAL ACCOMPANIMENTS

APPLEWOOD SMOKED CANDIED BACON 12

BLACK TRUFFLE MAC & CHEESE 21

BREAKFAST POTATOES 12

TWO EGGS YOUR CHOICE 8

DESSERTS

Choice Of

BASQUE CHEESECAKE ROASTED STRAWBERRY, TUILE

BERRY BREAD PUDDING MIXED BERRIES, CRÉME ANGLAISE

RED VELVET SUNDAE VANILLA ICE CREAM, STRAWBERRY HIBISCUS GRANITA

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo

Executive Sous Chef: Maiki Le

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES