



## 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, Quail Yolk, 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, Asparagus, 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, Aromatic 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*

#### **FLEUR DE CACAO**

Dark Chocolate Mousse, Candied Cocoa Nibs, Salted Caramel Ice Cream

#### **THE LEMON**

Citrus Curd, White Chocolate Custard, Candied Lemon Peel

*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.*