



## CAVIAR SELECTION

*Michael Mina's Caviar Parfait*  
—or—  
*50g Connoisseur Caviar Service*

BELUGA HYBRID	425
IMPERIAL GOLDEN*	395
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975
Sample of Three Caviar Selections	

## SHELLFISH & CRUSTACEANS

### *Ice Cold*

Served with Tataki Tuna Belly  
Fresh Wasabi & Classic Sauces

PETITE 175	
GRANDE 350	
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB MERUS	155
NANTUCKET	
BAY SCALLOP CRUDO*	29

### *Hot Charcoal-Grilled*

Brushed with Confit Garlic, Lemon & Red Miso

PETITE 175	
GRANDE 350	
PACIFIC & ATLANTIC OYSTERS	34
MAINE LOBSTER	48
BLACK TIGER SHRIMP	37
GOLDEN KING CRAB MERUS	155

## À LA CARTE

### *Appetizers*

JAPANESE HAMACHI CRUDO*	32	GRILLED FREMANTLE OCTOPUS	29
Salted Plum, Serrano Chili		Saffron Potato, Hazelnut Romesco Sauce	
Micro Cilantro, Crispy Garlic		Arugula, Salsa Verde	
AHI TUNA TARTARE*	39	BARNEGAT LIGHT SEA SCALLOPS	32
Mint, Pine Nuts, Asian Pear, Quail Yolk		Three Celeries, Apple, Meyer Lemon	
Habanero-Infused Sesame Oil		Black Truffle	
F.M. TOMATO & MELON SALAD	28	HUDSON VALLEY FOIE GRAS*	59
Almond, Sheep's Milk Feta, Labneh		Rhubarb - Beaujolais Wine	
Mint, Passion Fruit, Basil		Pickled Green Strawberry, Red Walnuts	
		Mild Szechuan Peppercorn, Brioche	

### *Signature Dishes*

MARKET FISH	MICHAEL MINA'S	PHYLLO - CRUSTED
APPLEWOOD SMOKED	LOBSTER POT PIE	PETRALE SOLE
Tomato-Saffron Nage, Butter Bean	Brandied-Lobster Cream	Crab Brandade, Horseradish Cream
Artichoke, Preserved Lemon, Olive	Baby Vegetables, Fines Herbs	Asparagus, Dijon-Beurre Blanc
FOR ONE 75	148	66
WHOLE FISH MP		

### *Entrées*

WILD MUSHROOM AGNOLOTTI	49	From the Grill	
Porcini, English Peas, Arugula Pesto		14 OZ N.Y STRIP*	79
Prosciutto		8 OZ FILET MIGNON*	86
BOLINAS BLACK COD	69	18 OZ 32 DAY DRY-AGED	
Kyoto Miso, Aromatique Vegetable		BONE-IN RIBEYE*	135
Black Truffle Dashi		A-5 JAPANESE MIYAZAKI WAGYU	
ORA KING SALMON	62	BEEF STRIPLOIN*	
Tamarind-Black Garlic Glaze, Summer Squash		MINIMUM 3OZ	45/OZ
Coconut-Green Curry		All steak preparations served with	
MUSCOVY DUCK BREAST &		Parsnip Purée, Watercress	
FOIE GRAS*	69	Horseradish-Pommes Paillason, Bordelaise Sauce	
Black Cherry, Oyster Mushroom, Kabu Turnip			
Pistachio-Sorghum Granola, Endive			

### *Sides 22*

GRILLED DELTA ASPARAGUS	WHIPPED POTATOES
Smoked Béarnaise, Espelette	Échiré Butter, Chive
ROASTED MAGIC MUSHROOMS	BRENTWOOD YELLOW CORN
Parmesan Espuma, Toasted Pine Nuts	Lime, Red Chili, Scallion

\*Health District Notice: Consuming raw or undercooked meat, poultry seafood, shellstock or eggs may increase your risk of foodborne illness.