



## SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT —OR— TRADITIONAL ROYAL CAVIAR SERVICE

GOLDEN OSETRA\* | 350

RUSSIAN OSETRA\* | 250

KALUGA\* | 175

TASTING TRIO OF ALL THREE\* | 725

## SHELLFISH

*order individually or for the table*



### ICE COLD

**PETITE | 130    GRANDE | 260**

*served with classic sauces & garnishes*

PACIFIC & ATLANTIC OYSTERS\* | 24

MAINE LOBSTER | 34

RED KING CRAB | 42

LEMONGRASS-POACHED PRAWNS | 24

CHERRYSTONE CLAMS | 18

HOKKAIDO SEA URCHIN | 21

OCTOPUS 'TAKO' SUNOMONO | 21

### HOT CHARCOAL-GRILLED

**PETITE | 130    GRANDE | 260**

*brushed with confit garlic, lemon & espelette*

PACIFIC & ATLANTIC OYSTERS\* | 24

MAINE LOBSTER | 34

RED KING CRAB | 42

GULF PRAWNS | 24

CHERRYSTONE CLAMS | 18

BARNEGAT DIVER SCALLOP | 21

KONA ABALONE | 39

## STARTERS

### AMBERJACK CRUDO 26

CRISPY ARTICHOKE, MEYER LEMON, FRIED CAPERS, HOT CHILI OIL

### MICHAEL MINA'S AHI TUNA TARTARE\* 34

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

### CRISPY SPOT PRAWNS 38

YOUNG COCONUT, MAKRUT LIME, SWEET & SOUR MANGO, CURRY LEAF

### MARKET LETTUCES & SHAVED SUMMER VEGETABLES 21

TENDER HERBS, SUNFLOWER SEEDS, VANILLA CITRONETTE

### HEIRLOOM TOMATOES 24

BURRATA CHEESE, PURPLE BASIL, 50YR BALSAMICO DE MODENA

### POTATO GNOCCHI & GLAZED KING CRAB 34

STEWED TOMATO, FAVA BEANS, RED CHILI, CORIANDER

### GRILLED OCTOPUS 29

SCALLION-KIMCHI PANCAKE, SPRING ONION VINAIGRETTE, CHRYSANTHEMUM

*\*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*



## FOIE GRAS SERVICE

### TORCHON 42

TOASTED BRIOCHE, HAZELNUTS, SPRING ONION JAM, PICKLED CHERRIES  
AUSTRALIAN BLACK TRUFFLE

*sub Roasted Foie Gras | 3oz, 69*

## MAINS

### MICHAEL'S LOBSTER POT PIE 105

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

### PHYLLO-CRUSTED SOLE 62

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

### CHAR-GRILLED LAMB CHOPS 64

GREEN GARLIC ORZO, PEPPERONATA, BLACK OLIVE JUS

### TUNA & FOIE GRAS 67

BABY CARROT AIGRE-DOUX, CRIMSON PLUMS, CRISPY RICE, SAUCE À L'ORANGE

### 'PEPPER STEAK'

12<sup>oz</sup> NEW YORK STRIP OR 8<sup>oz</sup> FILET MIGNON 74 | 81

POMMES PAILLASSON, SMOKED BÉARNAISE, BROCCOLI DI CICCIO

*sub Japanese A5 Wagyu | minimum 3oz, 35 per oz*

## ACCOMPANIMENTS

HALF MAINE LOBSTER 35 | ALASKAN KING CRAB 42 | PÉRIGORD BLACK TRUFFLE 35



### APPLEWOOD-SMOKED

*cannellini beans, castelvetrano olives  
artichokes, tomato*

### BRANZINO

*Mediterranean, EUR*

HALF FISH *serves 1* | 72

WHOLE FISH *serves 2* | 130



### SPICE-CRUSTED

*bamboo shoots, thai basil, galangal  
coconut-green curry*

### ATLANTIC SWORDFISH

*Gloucester, MA*

6<sup>oz</sup> *serves 1* | 65

12<sup>oz</sup> *serves 2* | 120

## SIDES

GRILLED BABY ZUCCHINI & BLOSSOMS ROASTED TOMATO VINAIGRETTE 17

ÉCHIRÉ BUTTER WHIPPED POTATO PURÉE 14

ROASTED MUSHROOMS | PARMESAN ESPUMA, TOASTED PINE NUTS 18

SAUTÉED BROCCOLI DI CICCIO | PRESERVED LEMON, GOLDEN GARLIC 16

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