



## SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT —OR— 50G TRADITIONAL ROYAL CAVIAR SERVICE  
IMPERIAL GOLDEN\* | 450                      DAURENKI\* | 350                      ROYAL BAIKA\* | 275  
TASTING TRIO OF ALL THREE\* | 975

## STARTER

MICHAEL MINA'S AHI TUNA TARTARE\* 39  
MINT, PINE NUTS, ASIAN PEAR, HABANERO-INFUSED SESAME OIL

RED KURI SQUASH SOUP 31  
BACON, MEMBRILLO, SAGE

WINTER SALAD 35  
PERSIMMON, ORCHARD APPLE, ROASTED BEET

ICE COLD PACIFIC & ATLANTIC OYSTERS\* 34  
SERVED WITH CLASSIC SAUCES & GARNISHES

WINTER TRUFFLE TAGLIATELLE 75  
PARMESAN NUAGE, BROWN BUTTER

ROASTED FOIE GRAS\* 71  
BALSAMICO, FIG, PISTACIO STREUSEL, HUCKELBERRY JUS, BRIOCHE

## ENTREE

MUSCOVY DUCK BREAST & FOIE GRAS\* 70  
SESAME DATES, CHANTERELLE, QUINCE, SAFFRON COUS COUS

WOOD GRILLED BRANZINO 75  
TOMATO - SAFFRON NAGE, BUTTER BEAN, ARTICHOKE, PRESERVED LEMON, OLIVE

MICHAEL'S LOBSTER POT PIE 155  
BRANDIED LOBSTER CREAM, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 72  
CRAB BRANDADE, BRUSSEL SPROUT, DIJON BEURRE BLANC

PRIME FILET MIGNON 'ROSSINI'\* 88  
FOIE GRAS, BLOOMSDALE SPINACH, BRIOCHE, SAUCE PÉRIGOURDINE  
*sub Japanese Kagoshima Wagyu | minimum 3oz, 45 per oz*

## DESSERT

THE LEMON 21  
CITRUS CURD, WHITE CHOCOLATE CUSTARD, CANDIED LEMON PEEL

BROWN BUTTER & PECAN PRALINE 21  
49% MILK CHOCOLATE NAMELAKA, VANILLA BEAN ICE CREAM

## HOLIDAY LIBATIONS

MERRY MULE 22  
KETEL ONE VODKA, LIME, GINGER, POMEGRANATE

'TIS THE SEASON 22  
SELVAREY CHOCOLATE RUM, CRÈME DE MENTHE, KAHLUA, ESPRESSO



## CHRISTMAS DINNER 2024

### AMUSE BOUCHE

#### MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, EGG MIMOSA, CRÈME FRAÎCHE  
*55 SUPPLEMENT*

### COURSE ONE

#### TARTARE OF AHI TUNA

MINT, PINE NUTS, ASIAN PEAR, HABANERO-INFUSED SESAME OIL

### COURSE TWO

#### PHYLLO-CRUSTED SOLE

CRAB BRANDADE, BRUSSEL SPROUT, DIJON BEURRE BLANC

### COURSE THREE

#### MICHAEL'S LOBSTER POT PIE

BRANDIED LOBSTER CREAM, BABY VEGETABLES

*PÉRIGORD BLACK TRUFFLE*

*45 SUPPLEMENT*

### COURSE FOUR

#### FILET MIGNON "ROSSINI"

FOIE GRAS, BLOOMSDALE SPINACH, BRIOCHE, SAUCE PÉRIGOURDINE

*JAPANESE KAGOSHIMA WAGYU*

*69 SUPPLEMENT*

### COURSE FIVE

#### FLEUR DE CACAO

DARK CHOCOLATE MOUSSE, CANDIED COCOA NIB  
SALTED CARAMEL ICE CREAM

**CHEF'S TASTING MENU 195**

**WINE PAIRING 125**

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