

NEW YEAR'S EVE

OPTIONAL SHELLFISH AND CAVIAR OFFERING

ICE COLD SHELLFISH PLATTER 185

1/2 dozen *oysters, 6 ea shrimp cocktail,
1/2 maine lobster, peruvian scallop

PETROSSIAN CAVIAR SERVICE

30 grams | Serves 4 people
Egg mimosa, crème fraîche, chive, blini cake
***Royal 199 | *Imperial 215**

SHRIMP COCKTAIL 35

gin-spiked cocktail
fresh horseradish

HALF MAINE LOBSTER 79

green goddess,
espelette dijonnaise

ADD CHAMPAGNE

dom perignon 2015 98 glass
ruinart blanc de blancs, champagne brut NV 106 375mL

\$160 PER GUEST

Not inclusive of tax or gratuity

STARTERS

Please make one selection

*MICHAEL MINA'S AHI TUNA TARTARE

quail egg, pine nuts, asian pear, habanero-sesame oil

FRENCH ONION SOUP GRATIN

caramelized onions, sourdough croutons, parmesan

MICHAEL'S WALDORF SALAD

grapes, celery, dukkah spice, walnuts, green apple

PETITE ROMAINE CAESAR

garlic streusel, parmesan, caesar dressing

THICK CUT 'BACON'

shredded brussels, oyster tempura, bourbon-soy glaze

*CAVIAR 'TWINKIE'

yuzu crème fraîche, petrossian daurenki caviar
\$30 supplement

OPTIONAL WINTER BLACK TRUFFLE MID-COURSE

additional \$65 per guest

BLACK TRUFFLE CAVATELLI

parmesan cheese, burrata, truffle butter

ENTREES

Please make one selection

PASTRAMI-SPICED WAGYU SHORT RIB

horseradish whipped potato, tomato hollandaise

BLACK ANGUS FLET MIGNON

horseradish-cruste tomato, red wine jus
8oz wagyu filet *\$50 supplement*

AGED PRIME RIB EYE ROAST

blue cheese popover, fresh horseradish, truffle au jus
\$15 supplement

MUSCOVY DUCK BREAST

catalan spinach, pinenut prailine, cherry duck jus

PHYLLO CRUSTED PETRALE

dijon buerre blanc, golden raisins, herb oil

MAINE LOBSTER POT PIE

market vegetables, potatoes, lobster-cognac emulsion
\$75 supplelemt

CHEF'S SELECTION OF SIDES

Share for the table

WHIPPED POTATO PUREE

lots of butter, chives

TRUFFLE MAC & CHEESE

garlic streusel, parmesan

CRISPY BRUSSELS SPROUTS

soy caramel, fresno peppers`

DESSERT

Please make one selection

PASSION FRUIT TRIFLE

vanilla sponge cake, chantilly cream

BASQUE CHEESECAKE

Cranberry compote, white chocolate
cremeux, cinnsmon tuile

CHOCOLATE SEMIFREDDO

coconut gel,
burnt white chocolate

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Gabriel Pulido
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