

HAPPY VALENTINE'S!

APPETIZERS

CHOICE OF

ICE COLD SHELLFISH TOWER 217 **GF**

6 oysters, 4 shrimp, half maine lobster
1/2 lb king crab

champagne mignonette, cocktail sauce,
espellete dijonnaise, togarashi mayo

PETROSSIAN "MINA RESERVE" CAVIAR

imperial daurenki 30G **255**
imperial baika 30G **305**
imperial ossetra 30G **355**

sieved eggs, crème fraîche, chives, red onion
blini, toast points

CHEF'S OYSTER SELECTION*

champagne mignonette

CLASSIC CAESAR

romaine hearts, white anchovy, garlic streusel

JUMBO SHRIMP COCKTAIL

spice-poached, cocktail sauce

CHOPPED 'WEDGE'

blue cheese, bacon, egg, tomato, onion, buttermilk ranch

M MICHAEL'S TUNA TARTARE*

asian pear, pine nuts, jalapeño, quail egg, sesame oil

HEART SHAPED RAVIOLI

butternut squash, sunchoke espuma, brown butter

TUXEDO DIVER SCALLOPS 35 supplement

black truffle, puff pastry, red wine truffle demi

ENTRÉES

CHOICE OF

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

SKIRT STEAK 10 OZ

CERTIFIED ANGUS RIB CAP 8 OZ

FAROE ISLAND SALMON

BRANZINO

AMISH ROASTED HALF CHICKEN

winter black truffle potato purée glazed carrots

MISO-GLAZED SEA BASS

maitake mushrooms, edamame, bok choy, dashi

HERB CRUSTED RACK OF LAMB

brussels sprouts, parsnip purée, cherry jus

"A5" EYE OF RIBEYE 8 OZ 120 supplement

(K) BONE-IN RIB EYE 22 OZ 125 supplement

AMERICAN WAGYU FILET MIGNON 8 OZ 120 supplement

M MAINE LOBSTER POT PIE 120 supplement

brandied lobster cream, winter black truffle,
market vegetables

SUPPLEMENTAL ACCOMPANIMENTS

butter-poached half maine lobster 61

grilled jumbo shrimp 25

truffle butter 12

blue cheese crust 9

TRIO SIDES

farm fresh sides dishes

TRUFFLE MAC & CHEESE

black truffle

POTATO PURÉE

garlic chips

CLASSIC CREAMED SPINACH

crispy shallots

DESSERTS

CUPID EXOTIC HEART

white chocolate mousse, mango passion fruit, 24k gold

KEY LIE PIE

toasted meringue, graham crackers, mango sorbet

BROWN BUTTER

caramel sauce, vanilla gelato, marcona almonds

200 PER PERSON

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.
YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.



MICHAEL MINA FAVORITES **GF** GLUTEN FREE | **VEG** VEGETARIAN | **V** VEGAN