

HAPPY MOTHER'S DAY

115 PER GUEST

CAVIAR BITES AND SHELLFISH SUPPLEMENTS

CAVIAR PARFAIT*

SMOKED SALMON, EGG
CRÈME FRAÎCHE
SHALLOT POTATO CAKE

55

CAVIAR PANCAKE*

FRESH RICOTTA
DILL
LEMON BUTTER SAUCE

55

ICE-COLD SHELLFISH PLATTER 155

4 EA OYSTERS, 1/2 MAINE LOBSTER, 4 EA SHRIMP COCKTAIL
SASHIMI TRIO, DIVER SCALLOP CAMPECHANA

APPETIZERS

Choice Of

MICHAEL'S TUNA TARTARE* ASIAN PEAR, GARLIC, MINT, PINE NUT, HABAÑERO-SESAME OIL

BLACK TRUFFLE CAESAR LITTLE GEM LETTUCE, SWEET ONION CREMA, TRUFFLE VINAIGRETTE

SHRIMP LOUIE CUPS BUTTER LETTUCE, CRISPY CAPERS, HAAS AVOCADO

AVOCADO & ASPARAGUS KALUGA CAVIAR, SCALLION BUTTERMILK SAUCE

ENTREES

Choice Of

8 OZ FILET STEAK & EGGS SOFT SCRAMBLE, MASCARPONE, CHIMICHURRI, BREAKFAST POTATOES
SUBSTITUTE 14 OZ NEW YORK STRIP STEAK ADD 19

WILD ATLANTIC HALIBUT PURPLE ARTICHOKE, SNAP PEAS, COCONUT-RED CURRY EMULSION

CRISPY CHICKEN PAILLARD TOMATO TAHINA SAUCE, CHILI, CUCUMBER, PICKLED RED ONIONS

AVOCADO CHILAQUILES SALSA VERDE, QUESO FRESCO, LIME CREMA, BLACK BEAN PURÉE

CRÈME BRÛLÉE FRENCH TOAST STRAWBERRY RHUBARB JAM, CHANTILLY, CORN FLAKE CRUMBLE

20 OZ PRIME COWBOY

GREEN PEPPERCORN SAUCE, BREAKFAST POTATOES, HORSERADISH CRUSTED TOMATO
ADD 39 PER PERSON

OPTIONAL ACCOMPANIMENTS

APPLEWOOD SMOKED CANDIED BACON 12

BREAKFAST POTATOES 12

BLACK TRUFFLE MAC & CHEESE 21

TWO EGGS YOUR CHOICE 8

DESSERTS

Choice Of

BASQUE CHEESECAKE ROASTED STRAWBERRY, TUILE

CHOCOLATE BREAD PUDDING MIXED BERRIES, CRÈME ANGLAISE

RED VELVET SUNDAE VANILLA ICE CREAM, STRAWBERRY HIBISCUS GRANITA

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo

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