

**SHELLFISH PLATTERS 95**

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB



**CAST-IRON BROILED**

RED MISO BUTTER  
CHARRED LEMON  
LEMONGRASS TEA

**\*ICE-COLD**

GIN-SPIKED COCKTAIL SAUCE  
GREEN GODDESS  
CHAMPAGNE MIGNONETTE

**REGIIS OVA CAVIAR SERVICE**

IMPORTED OSSETRA 195

DUCK FAT-CORNBREAD MADELEINES

TRADITIONAL ACCOMPANIMENTS

*SUSTAINABLY FARMED AND HARVESTED*

**ADD 2004 KRUG CHAMPAGNE: 99 PER GLASS**

**À LA CARTE**

**CHILLED SHELLFISH**

AVAILABLE BROILED  
UPON REQUEST

**APPETIZERS**

**SALADS**

**\*CHEF'S OYSTER SELECTION** CHAMPAGNE-PINK PEPPERCORN MIGNONETTE 4 each

**ALASKAN KING CRAB** GREEN GODDESS 25

**HALF MAINE LOBSTER** DIJONNAISE 37

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 19

**\*AHI TUNA 'ROLLS'** CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC PONZU 18

**\*SALMON TATAKI** AVOCADO, RADISH, PEARL ONION, HAZELNUT, PASSION FRUIT 17



**\*MICHAEL'S TUNA TARTARE** ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 24

**BUTTERNUT SQUASH BISQUE** BROWN BUTTER, 'FOIE GOLD', HAZELNUT, SAGE 19

**\*HAND-CUT WAGYU STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED PITA BREAD 20

**FOIE GRAS DONUT** ASIAN PEAR, MARCONA ALMOND, BARREL-AGED MAPLE SYRUP 26

**'INSTANT' BACON** SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE 17

**THE 'WEDGE'** BLUE CHEESE, BACON, EGG, TOMATO, ONION, PORK RIND, BUTTERMILK 16

**ORCHARD APPLE** RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE 15

**BABY KALE** SHAVED VEGETABLES, BEET 'NOODLES', POMEGRANATE MOLASSES 14

**CLASSIC CAESAR** BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 16

**SIGNATURES**

**MAINE  
LOBSTER  
POT PIE**

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

87

**JOYCE FARMS'  
HERITAGE  
BRICK CHICKEN**

AGNOLOTTI, KURI SQUASH  
BENTON'S HAM, CHESTNUT

34

**MISO-GLAZED  
CHILEAN SEA BASS**

WATERMELON RADISH  
DAIKON, SCALLION  
MAITAKE MUSHROOM DASHI

47

**SHORT RIB  
WELLINGTON**

CREAMED SPINACH  
CAULIFLOWER PURÉE  
BLACK TRUFFLE-FOIE JUS

75

**FROM THE WOOD-FIRED GRILL**

**\*PRIME ANGUS BEEF**

HAND-SELECTED FOR BOURBON STEAK

8 oz BAVETTE 39

8 oz FILET MIGNON 51

16 oz DELMONICO RIB EYE 54

14 oz KANSAS CITY STRIP 56

22 oz 100 DAY DRY AGED 'COWBOY' RIB EYE 87

28 oz 50 DAY DRY AGED PORTERHOUSE 118

16 oz 45 DAY DRY AGED BONE-IN NEW YORK STRIP 68

**\*WAGYU**

A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 4 oz or 8 oz MP

6 oz AUSTRALIAN FILET MIGNON 58

10 oz MISHIMA ULTRA NEW YORK STRIP 91

8 oz AMERICAN 'RIB CAP' 87

**\*FROM THE SEA**

ORA KING SALMON 34

MAINE HARBOR SCALLOPS 35

**ACCOMPANIMENTS**

HALF MAINE LOBSTER 37

GRILLED GULF SHRIMP 16

KING CRAB & BÉARNAISE 19

BONE MARROW CRUST 10

FRIED DUCK EGG 7

SEARED FOIE GRAS 21

HORSERADISH CRUST 6

BLACK TRUFFLE BUTTER 5

BLUE CHEESE & CRISPY ONION GRATIN 9

**SAUCE TRIOS 12**

please select three :

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH

BLACK TRUFFLE-FOIE GRAS SAUCE | 1000 ISLAND HOLLANDAISE | BORDELAISE | SAUCE DIANE

**MARKET SIDES**

**V E G E T A B L E**

**GRILLED BROCCOLINI, TOASTED CASHEW 12**

**CRISPY BRUSSELS SPROUTS, HONEY & LIME 12**

**TRIO OF MUSHROOMS, MIRIN GLAZED 14**

**TURNIP GRATIN, BACON LARDONS & GOUDA CREAM 14**

**C L A S S I C**



**MAC & CHEESE, BLACK TRUFFLE 15**

**POTATO PURÉE, LOTS OF BUTTER 13**

**ANSON MILLS CAROLINA GOLD RICE, FINES HERBES 10**

**BAKED POTATO, 'ALL THE FIXINS' 12**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES