



JULY 4TH, 2025 \$195 PER PERSON

SHELLFISH & CAVIAR OFFERING

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

ICE- COLD SHELLFISH PLATTER 125

4 EA OYSTERS, 4 EA SHRIMP COCKTAIL
1/2 MAINE LOBSTER, 1/4 LB.ALASKAN KING CRAB

SHRIMP
COCKTAIL

GIN-SPIKED COCKTAIL
FRESH HORSERADISH
22

ALASKAN
KING CRAB

GREEN GODDESS
38

PETROSSIAN CAVIAR IMPERIAL SELECTION

IMPERIAL CAVIAR HAND SELECTED FOR CHEF
MICAHEL MINA

DAURENKI 150 | BAIKA 180 | OSSETRA 210

ADD CHAMPAGNE

DOM PERIGNON 2013 90 GLASS
VUEVE CLIQUOT ROSE, CHAMPAGNE NV 125 375ML

STARTERS

PLEASE MAKE ONE SELECTION

*MICHAEL MINA’S TUNA TARTARE

QUAIL EGG, PINE NUT, MINT, ASIAN PEAR, HABANERO-SESAME OIL

ORCHARD APPLE

RADICCHIO, ENDIVE, AGED WHITE CHEDDAR, PECAN, MAPLE

’INSTANT’ BACON

HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS

HAMACHI CRUDO

AGUACHILE, RADISH, BURNT ORANGE

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

CAVIAR ’TWINKIEE’

YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISHES
PERTROSSIAN CAVIAR 17 SUPPLEMENT

ENTREES

PLEASE MAKE ONE SELECTION

FROM THE WOOD-FIRED GRILL
(PICK ONE)

6 oz SENKU WAGYU FILET MIGNON

8 oz FILET MIGNON

12 oz NEW YORK STRIP

16 oz DELMONICO RIB EYE

UPGRADE YOUR CUT

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

8 oz SNAKE RIVER FARMS RIB CAP 30

10 oz STONE AXE DENVER 55

22 oz 50-DAY DRY AGED ’COWBOY’ RIBEYE 50

SIGNATURES

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES, TRUFFLE
50 SUPPLEMENT

PAN SEARED SEA BASS

CAULIFLOWER PUREE, CRISPY FINGERLING POTATO

CHORIZO, FENNEL SALAD

GRILLED LAMB CHOPS

SMOKED CARROT PUREÉ, HERB PISTOU

GRILLED CAULIFLOUR STEAK

TEMPURA CAULIFLOUR, ROMESCO, RADISH APPLE SLAW

ACCOMPANIMENTS

KING CRAB

BERNAISE* 28

BLACK

TRUFFLE BUTTER 5

SEARED

SCALLOPS* 24

GRILLED

GULF SHRIMP 18

*JAPANESE WAGYU

SERVED IN 4oz PORTIONS

A5 NY STRIP, KAGOSHIMA
36 per oz

MITSUBOSHI RIBEYE, TOKUSHIMA
55 per oz

OLIVE-FED BEEF, RIB EYE, HOKKAIDO
75 per oz

WAGYU TASTING TRIO 650
4oz OF EACH JAPANESE WAGYU

SIDES TO SHARE FOR THE TABLE

WHIPPED
POTATO PUREÉ

LOTS OF BUTTER, CHIVE

CRISPY
BRUSSELS SPROUTS

HONEY & LIME

BLACK TRUFFLE
MAC & CHEESE

BLACK TRUFFLE, PARMESAN CHEESE

DESSERT

PLEASE MAKE ONE SELECTION

BANANA CHEESECAKE

BOURBON CARAMEL SAUCE, BISCOFF COOKIE CRUST

SMOKED CAMPFIRE S’MORES

DEVIL’S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW

SORBET TRIO

SEASONAL SORBETS