



SHELLFISH

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

SHELLFISH PLATTERS 145

4 OYSTERS, 4 TIGER SHRIMP, LOBSTER TAIL, KING CRAB



CAST-IRON BROILED
RED MISO BUTTER
CHARRED LEMON
ESPELETTE PEPPER

OR

*ICE-COLD
GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
CHAMPAGNE MIGNONETTE

À LA CARTE SHELLFISH

AVAILABLE BROILED UPON REQUEST

*HALF DOZEN EAST COAST OYSTERS 30
CHAMPAGNE MIGNONETTE

ALASKAN KING CRAB 46
GREEN GODDESS

MAINE LOBSTER TAIL 45
DIJONNAISE

TIGER SHRIMP COCKTAIL 32
GIN-SPIKED COCKTAIL SAUCE

*PETROSSIAN MINA RESERVE

ROYAL CAVIAR HAND SELECTED FOR CHEF MICHAEL MINA

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*CAVIAR TWINKIE 17

PETROSSIAN CAVIAR, YUZU CREME FRAICHE, TRADITIONAL GARNISHES

*TRADITIONAL CAVIAR SERVICE

SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS

DAURENKI 140

BAIKA 155

OSSETRA 190

CAVIAR TASTING TRIO 465

*POMMES ROYALE

TRIO OF WAGYU TALLOW POMMES PAILLASSON

DAURENKI 160

BAIKA 175

OSSETRA 210

SERVED WITH FINES HERBES & CREME FRAICHE
YUZU LABNEH, CHAMPAGNE & WHITE CHOCOLATE

COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE

RUINART, BLANC DE BLANCS 375ML, CHAMPAGNE, FRANCE NV 195

STARTERS

PLEASE MAKE ONE SELECTION

‘INSTANT’ BACON

HERITAGE PORK BELLY

TEMPURA OYSTER, BRUSSELS

KABOCHA SQUASH VELOUTÉ

SPICED PEPITAS, BITTER MARMALADE
BROWN BUTTER

ORCHARD APPLE

RADICCHIO, ENDIVE, PEACAN

AGED WHITE CHEDDAR, MAPLE

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY
GARLIC STREUSAL



*MICHAEL’S TUNA TARTARE

ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME



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



ENTREES

PLEASE MAKE ONE SELECTION FROM OUR:

*FROM THE WOOD FIRED OR SIGNATURE ENTREES

PLEASE SELECT ONE

- 6 oz SENKU FILET MIGNON
- 8 oz FILET MIGNON
- 12 oz NEW YORK STRIP
- 16 oz DELMONICO RIBEYE

UPGRADE YOUR CUT

- 8 oz SENKU RIB CAP, AUSTRALIA
30 SUPPLEMENT
- 8 oz 2GR NEW YORK STRIP, AUSTRALIA
75 SUPPLEMENT
- 22 oz 50 DAY DRY-AGED ‘COWBOY’ RIBEYE
50 SUPPLEMENT

MISO GLAZED SEA BASS
BOK CHOY, MAITAKE MUSHROOM
GINGER DASHI

HERITAGE TURKEY ROULADE
CHESNUT & TRUFFLE STUFFING, BROWN BUTTER
HARICOT VERT, WILD GAME AU JUS

*DRY-AGED BEELER’S PORK CHOP
CHERRY MOSTARDA, MAPLE JUS
CRISPY SALSIFY



MAINE LOBSTER POT PIE
BRANDIED LOBSTER CREAM, MARKET VEGETABLES
BLACK TRUFFLE
50 SUPPLEMENT

*JAPANESE WAGYU
SERVED IN 4OZ PORTIONS

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|--|---|---|
| A5 NY STRIP, MIYAZAKI
36 per oz | MIZUSAKO NY STRIP, KAGOSHIMA
55 per oz | SNOW BEEF NY STRIP, HOKKAIDO
75 per oz |
| WAGYU TASTING TRIO 650
4OZ OF EACH JAPANESE WAGYU | | |

ACCOMPANIMENTS

PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU

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|----------------------------|---------------------------|------------------------|----------------------------|
| KING CRAB &
BERNAISE 27 | BLACK TRUFFLE
BUTTER 5 | *SEARED
SCALLOPS 24 | GRILLED TIGER
SHRIMP 27 |
|----------------------------|---------------------------|------------------------|----------------------------|

MARKET SIDES

TO SHARE FOR THE TABLE

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|--|---|---|
| WHIPPED
POTATO PUREE
LOTS OF BUTTER, CHIVE | CRISPY
BRUSSELS SPROUTS
HONEY, LIME | CREAMED
SPINACH
WHITE CHEDDAR, CRISPY ONION |
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DESSERT

PLEASE MAKE ONE SELECTION

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|------------------------------|--|
| FALL PUMPKIN PATCH | PUMPKIN LAYER CHEESECAKE, FALL APPLE COMPOTE
MAPLE BOURBON GELATO |
| SMOKED CAMPFIRE S’MORES | DEVIL’S FOOD CAKE, HAZELNUT, TOASTED
MARSHMALLOW ICE CREAM |
| ‘OLD FASHIONED’ CRÈME BRÛLÉE | BOURBON VANILLA CUSTARD, CITRUS MADELEINE
BRANDY CHERRY |

A SERVICE CHARGE OF 22% WILL BE ADDED TO PARTIES OF 8 OR MORE

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