# SHELLFISH

*PRICES ARE SUPPLEMENTAL TO PRIX FIXE MENU*

## SHELLFISH PLATTERS 145

4 OYSTERS, 4 GULF SHRIMP, HALF LOBSTER, 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

**HALF MAINE LOBSTER 38**
DIJONNAISE

**GULF 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 CRÈME FRAÎCHE, TRADITIONAL GARNISHES

### *THE "GOLDEN NUGGETS" 72

SHASSETRA CAVIAR, TRUFFLE CHICKEN MOUSSE, YUZU CRÈME FRAÎCHE

### *TRADITIONAL CAVIAR SERIVCE

**SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS**

**DAURENKI 140** **BAIKA 155** **OSSETRA 190**

**CAVIAR TASTING TRIO 465**

*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

### ORCHARD APPLE

RADICCHIO, ENDIVE, PEACAN
AGED WHITE CHEDDAR, MAPLE

### KABOCHA SQUASH VELOUTÉ

SPICED PEPITAS, BITTER MARMALADE
BROWN BUTTER

### 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

### 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**

16 oz JOKER WAGYU RIBEYE, AUSTRALIA
**90 SUPPLEMENT**

OR

## SIGNATURE ENTREES

### MISO GLAZED SEA BASS

BOK CHOY, MAITAKE MUSHROOM
GINGER DASHI

### HERITAGE TURKEY ROULADE

CHESTNUT & TRUFFLE STUFFING, BROWN BUTTER
HARICOT VERT, WILD GAME AU JUS

### MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLE
BLACK TRUFFLE
**50 SUPPLEMENT**

## *JAPANESE WAGYU

**SERVED IN 4oz PORTIONS**

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

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**KING CRAB & BERNAISE 27**

**BLACK TRUFFLE BUTTER 5**

***SEARED SCALLOPS 24**

**GRILLED GULF SHRIMP 27**

# MARKET SIDES

TO SHARE FOR THE TABLE

### WHIPPED POTATO PUREE

LOTS OF BUTTER, CHIVE

### CRISPY BRUSSELS SPROUTS

HONEY, LIME

### CREAMED SPINACH

VELOUTÉ, BACON LARDON
CRISPY SHALLOT

# DESSERT

PLEASE MAKE ONE SELECTION

**ROASTED PUMPKIN CHEESECAKE** SUNFLOWER SEED CRUNCH, SPICED MAPLE WHIP
CANDIED CRANBERRY

**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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