



CAVIAR SELECTION

Michael Mina's Caviar Parfait

—or—

Traditional Royal Caviar Service

IMPERIAL GOLDEN*	350
ROYAL OSETRA*	250
KALUGA*	175
CONNOISSEUR TRIO*	725
Sample of All Three Caviar Selections	

SHELLFISH

Order Individually or for the Table

Ice Cold

Served with Classic Sauces & Garnishes

PETITE	165
GRANDE	295
PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
LEMONGRASS-POACHED PRAWNS	33
CHERRYSTONE CLAMS	19
CHANNEL ISLAND SEA URCHIN	44

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Espelette

PETITE	165
GRANDE	295
PACIFIC & ATLANTIC OYSTERS*	25
MAINE LOBSTER	45
WHITE PRAWNS	36
CHERRYSTONE CLAMS	19
KONA ABALONE	55

A L A C A R T E

Appetizers

HOKKAIDO SCALLOP CRUDO*	35	CRISPY SPOT PRAWNS	38
Kiwi, Black Truffle, Kohlrabi, Green Apple		Young Coconut, Makrut Lime	
		Sweet & Sour Mango, Curry Leaf	
AHI TUNA TARTARE*	36		
Mint, Pine Nuts, Asian Pear		GRILLED OCTOPUS	31
Habanero-Infused Sesame Oil		Saffron Potato, Cardamom Zhug, Celery	
		Crispy Artichoke	
FALL CHICORY SALAD	28		
Beets, Shaved Radish, Persimmon		LOBSTER GNOCCHI	37
Apple Cider Vinaigrette		Black Truffle Butter, Chive, Celery Root	
		Vacche Rosse, Parmigiano Reggiano	

Signature Dishes

APPLEWOOD-SMOKED BRANZINO	MICHAEL MINA'S LOBSTER POT PIE	HUDSON VALLEY FOIE GRAS*
Castelvetro Olives, Coco Bean	Brandied-Lobster Cream	Red Walnut Streusel, Quince
Artichoke, Preserved Lemon	Baby Vegetables	Medjool Dates, Szechuan Peppercorn
		Served with Toasted Brioche
HALF FISH 75	145	59
WHOLE FISH 145		

Entrées

PHYLLO CRUSTED SOLE	72	14 OZ N.Y. STRIP STEAK*	79
King Crab Brandade, Brussel Sprout		Pommes Paillison, Smoked Bearnaise	
Dijon Mustard Beurre Blanc		Nantes Carrot	
ORA KING SALMON	66	8 OZ FILET MIGNON 'ROSSINI'*	86
Chioggia Beets, Horseradish		Foie Gras, Bloomsdale Spinach	
Wild Watercress, Mustard		Sauce Périgourdine	
VENISON SADDLE*	69	A5 JAPANESE KAGOSHIMA WAGYU*	
Coffee-Cocoa Crusted		Black Truffle Potato, Shallot Marmalade	
Apple, Braised Red Cabbage		Red Mizuna	
Chanterelles, Juniper Scented Jus		35/OZ, MINIMUM 3OZ	

Sides

ROASTED MUSHROOMS	22	SAUTEED BRUSSELS SPROUTS	19
Parmesan Espuma, Toasted Pine Nut		Pistachio, Lime	

ECHIRE BUTTER WHIPPED POTATO PUREE 17

*Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.