



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 LA CARTE

Appetizers

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

Signature Dishes

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

Entrées

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

Sides

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