



SIGNATURE TASTING MENU

Menu 195 per person

Wine Pairing 125 per person | Premium Wine Pairing 295

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT*

Smoked Salmon, Crème Fraîche, Egg Mimosa

55 Supplement

First Course Choice of

JAPANESE HAMACHI CRUDO*

Mandarin Orange, Avocado, Black Sesame, Wasabe Rhizome

AHI TUNA TARTARE*

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

Second Course Choice of

CRISPY KONA BLUE PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Brussels Sprout, Dijon Beurre Blanc

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Fines Herbs

35 Supplement

Third Course Choice of

BOLINAS BLACK COD

Kyoto Miso, Aromatique Vegetables, Black Truffle Dashi

FILET MIGNON 'ROSSINI'*

Foie Gras, Bloomsdale Spinach, Brioche, Sauce Périgourdine

JAPANESE "OITA" PREFECTURE WAGYU*

Nantes Carrot, Horseradish, Pommes Paillasson, Bordelaise Sauce

69 Supplement

Fourth Course Choice of

FLEUR DE CACAO

Dark Chocolate Mousse, Candied Cocoa Nib, Salted Caramel Ice Cream

THE LEMON

Citrus Curd, White Chocolate Custard, Candied Lemon Peel

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

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



CAVIAR SELECTION

Michael Mina's Caviar Parfait

—or—

50g Connoisseur Caviar Service

IMPERIAL GOLDEN*	450
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975
Sample of All Three Caviar Selections	

SHELLFISH

Order Individually or for the Table

Ice Cold

Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces

PETITE	175
GRANDE	295
PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB	85

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Espelette

PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
KONA BLUE PRAWNS	37

A L A C A R T É

Appetizers

JAPANESE HAMACHI CRUDO*	36	GRILLED OCTOPUS	35
Mandarin Orange, Avocado		Saffron Potato, Cardamom Zhug	
Black Sesame, Wasabe Rhizome		Celery, Wild Rocket	
AHI TUNA TARTARE*	39	CRISPY KONA BLUE PRAWN	39
Mint, Pine Nuts, Asian Pear		Young Coconut, Makrut Lime	
Habanero-Infused Sesame Oil		Sweet & Sour Mango, Curry Leaf	
WINTER BABY KALE SALAD	28	HUDSON VALLEY FOIE GRAS*	59
Roasted Squash, Beetroot, Persimmon		Quince, Red Walnut Streusel, Medjool Date	
Orchard Apple Vinaigrette		Brioche, Szechuan Peppercorn	

Signature Dishes

MARKET FISH	MICHAEL MINA'S	WINTER TRUFFLE
APPLEWOOD SMOKED	LOBSTER POT PIE	TAGLIATELLE
Tomato - Saffron Nage, Butter Bean	Brandied - Lobster Cream	Parmesan Nuage, Brown Butter, Chive
Artichoke, Preserved Lemon, Olive	Baby Vegetables, Fines Herbs	Shaved Tableside
HALF FISH 75	148	65
WHOLE FISH 145		

Entrées

BOLINAS BLACK COD	69
Kyoto Miso, Aromatique Vegetable	
Black Truffle Dashi	
PYHLLO - CRUSTED SOLE	66
Crab Brandade, Brussels Sprout	
Dijon Beurre Blanc	
ORA KING SALMON	72
Tamarind - Black Garlic Glaze	
Coconut Green Curry, Toasted Peanut	
MUSCOVY DUCK BREAST	
& FOIE GRAS*	70
Honeynut Squash, Maitake Mushroom	
Red Cabbage, Huckleberry Jus	

USDA Prime

14 OZ N.Y STRIP*	79
8 OZ FILET MIGNON*	86
18 OZ 32 DAY DRY-AGED	
BONE-IN RIBEYE	135
Japanese Wagyu Beef	
6 OZ F1 MIYAZAKI	
FILET MIGNON	150
"OITA" PREFECTURE RIBEYE*	
MINIMUM 3OZ	45/OZ
Nantes Carrot, Horseradish	
Pommes Paillasson, Bordelaise Sauce	

Sides 22

ROASTED MAGIC MUSHROOMS	WHIPPED POTATO PURÉE
Parmesan Espuma, Toasted Pine Nut	Échiré Butter, Chive
BLISTERED BROCCOLI DI CICCIO	
Corno Di Toro Pepper, Preserved Lemon	

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