

FIRST COURSE

SMOKED MT. LASSEN TROUT* 28
TOASTED PECAN, HEIRLOOM BEET, CAVIAR CRÈME

BUTTERNUT SQUASH AGNOLOTTI 26
CHANTERELLE, BAY SCALLOP, BROWN BUTTER, NAGE

ROASTED CAULIFLOWER SOUP 26
TOASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT

URBAN SEED HEARTS OF LETTUCE 19
FAVA BEAN, PETIT VEGETABLES, POPPY SEED DRESSING

M ROASTED FOIE GRAS 30
KATAIFI, GINGER-GLAZED MANGO, SICILIAN PISTACHIO

MATSUTAKE MUSHROOM CUSTARD 26
ASIAN PEAR, ALASKAN KING CRAB

M MICHAEL MINA'S AHI TUNA TARTARE* 29
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

SECOND COURSE

TUNA & FOIE GRAS* 57
HEIRLOOM CARROTS AIGRE-DOUX, SAUCE À L'ORANGE, GRILLED SCALLION

MISO-MARINATED BLACK COD 58
EDAMAME, MAINE LOBSTER DUMPLING, TRUFFLE DASHI

M MICHAEL'S LOBSTER POT PIE 88
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

M PHYLLO-CRUSTED SOLE 62
KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

DRY-AGED NEW YORK STRIP* 76
ONION TART, SALSIFY, BONE MARROW

M Signature Dish

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.