



## SIGNATURE TASTING MENU

Menu 138 per person | Wine Pairing 78 per person

### AMUSE BOUCHE

#### MICHAEL MINA'S CAVIAR PARFAIT\*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

28 SUPPLEMENT

— *Taittinger Cuvée Prestige Brut, Reims* —

#### TARTARE OF AHI TUNA\*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

— *Dr. Loosen Riesling Kabinett 'Wehlener Sonnenuhr', Mosel, Germany* —

#### PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

— *Domaine Marc Brédif 'Classic', Vouvray, Loire Valley, France* —

#### MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

— *Jean-Marc Boillot, Mâcon-Villages* —

#### AMERICAN WAGYU RIB EYE ROSSINI\*

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

— *Château Soussans Margaux, Bordeaux* —

#### CHOCOLATE BAR

SALTED CARAMEL MOUSSE, HAZELNUT, COCONUT-LIME SHERBET

— *Sandeman 20 Year Tawny Port, Douro Valley NV* —

## MARKET FISH TASTING MENU

Menu 188 per person | Wine Pairing 78 per person

### AMUSE BOUCHE

#### MICHAEL MINA'S CAVIAR PARFAIT\*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

28 SUPPLEMENT

— *Taittinger Cuvée Prestige Brut, Reims* —

#### CUCUMBER-LIME MARINATED HAMACHI\*

GINGER, HOLY BASIL, SERRANO

— *Dr. Loosen Riesling Kabinett 'Wehlener Sonnenuhr', Mosel, Germany* —

#### HOT CHARCOAL-GRILLED SHELLFISH

BRUSHED WITH MISO, GARLIC & YUZUKOSHŌ

— *Domaine Marc Brédif 'Classic', Vouvray, Loire Valley, France* —

#### SPICE-CRUSTED MARKET FISH

BEAN SPROUTS, BAMBOO SHOOTS, THAI BASIL, COCONUT-GREEN CURRY

— *Jean-Marc Boillot, Mâcon-Villages* —

#### GINGER & SCALLION BROILED MARKET FISH

BOK CHOY, TRUMPET MUSHROOMS, FERMENTED BLACK BEAN

— *Joseph Drouhin, Chorey-Lès-Beaune* —

#### PINEAPPLE GRANITA

VANILLA PANNA COTTA, SICILIAN PISTACHIO, LAVENDER MINT

— *Michele Chiarlo, Moscato d'Asti Nivole, Piedmont* —

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, 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.