

**ICE-COLD SHELLFISH PLATTERS**



WEST COAST OYSTERS, GULF SHRIMP  
 MAINE LOBSTER, ALASKAN RED KING CRAB  
**GRAND 86**  
 SERVES 3-4

**PETIT 48**  
 SERVES 1-2

**CAVIAR SELECTION**

GOLDEN RESERVE **125** | GOLDEN OSETRA **85**  
 TRUFFLED DARPHIN POTATOES, BUCKWHEAT BLINIS  
 TRADITIONAL GARNISHES

**À LA CARTE  
 CHILLED SHELLFISH**

**KUMIAI OYSTER** CHAMPAGNE MIGNONETTE **3.5 each**  
**1/4 LB. ALASKAN RED KING CRAB** HERB AÏOLI **32**  
**1/2 MAINE LOBSTER** SEAT SALT, LEMON **36**  
**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

**APPETIZERS**



**DI STEFANO BURRATA** EGGPLANT CAPONATA, PAN' DI CAMPAGNA **21**  
**AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**  
**POTATO GNOCCHI** DUCK CONFIT, WILD MUSHROOM, PRESERVED FIG **23**  
**CLASSIC CAESAR SALAD** FOCACCIA CROUTONS, PARMESAN FRICO, BLACK GARLIC **15**  
**BABY KALE** WARREN PEARS, QUINOA GRANOLA, TURMERIC **15**

**SIGNATURES**

**SEARED  
 SCALLOPS**

BLACK TRUFFLE  
 CAULIFLOWER  
 BRIOCHE CROUTONS  
**42**

**HERB-ROASTED  
 MARY'S CHICKEN**

VADOUVAN  
 ROASTED CARNIVAL SQUASH  
 CONFIT CHESTNUTS  
**35**

**SPAGHETTINI  
 FRA DIAVOLO**

MAINE LOBSTER  
 CALABRIAN CHILI PESTO  
 LOBSTER MUSHROOM  
**42**

**FROM THE WOOD-FIRED GRILL**

**SIGNATURE CUTS**

8 oz FILET MIGNON **55**  
 16 oz USDA PRIME RIBEYE **57**  
 9 oz USDA PRIME SKIRT STEAK **39**  
 8 oz TERES MAJOR **32**  
 18 oz USDA PRIME DRY-AGED BONE-IN NY **69**

**AMERICAN WAGYU**

8 oz MISHIMA RESERVE ULTRA EYE OF RIBEYE **120**

**FROM THE SEA**

ORA KING SALMON **38**  
 MEDITERRANEAN SEA BASS **38**

**ACCOMPANIMENTS**

HALF MAINE LOBSTER **36** KING CRAB & BÉARNAISE **17**  
 GRILLED GULF SHRIMP **23** BLUE CHEESE GRATIN **12**

PERIGORD WINTER TRUFFLES **35 5 GRAMS**

**SAUCE TRIO 9**

BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI | CREAMY HORSERADISH | RED WINE | AU POIVRE

**SIDES**

MARKET

**BROCCOLI DI CICCIO, GARLIC-YUZU TERIYAKI** **12**  
**CRISPY BRUSSELS SPROUTS, HONEY & LIME** **11**  
**MAITAKE MUSHROOMS, SWEET & SOUR GLAZE** **15**  
**BLISTERED SHISHITO PEPPERS, YUZU, BONITO** **11**

CLASSIC



**MAC & CHEESE, BLACK TRUFFLE** **15**  
**FRIED CAULIFLOWER, CURRY AÏOLI** **11**  
**CREAMED SPINACH, CRISPY SHALLOTS, MORNAY** **10**  
**OKINAWA POTATOES, PEPITA DUKKAH, STRAUS YOGURT** **15**



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

**BOURBON CART**



PUT YOUR SEAT IN THE UPRIGHT POSITION AND ENJOY A TRIO OF THE WORLD'S FINEST SPIRITS+ INDIVIDUALLY SMOKED- TABLESIDE FOR YOUR PLEASURE