

ICE-COLD SHELLFISH PLATTERS



WEST COAST OYSTERS, GULF SHRIMP
 MAINE LOBSTER, ALASKAN RED KING CRAB
GRAND 86 **PETIT 48**
 SERVES 3-4 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

LACQUERED PORK BELLY FORBIDDEN RICE, MIZUNA, YUZU **18**
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 **19**
COCONUT LOBSTER BISQUE TRUFFLE, BOBA, SCALLIONS **25**
CLASSIC CAESAR SALAD FOCACCIA CROUTONS, PARMESAN FRICO, BLACK GARLIC **15**
BABY KALE DISANTI FARMS CITRUS, QUINOA GRANOLA, TURMERIC **16**

SIGNATURES

**SEARED
 SCALLOPS**

BLACK TRUFFLE
 CAULIFLOWER
 BRIOCHE CROUTONS
42

**HERB-ROASTED
 MARY'S CHICKEN**

ROASTED CARNIVAL SQUASH
 VADOUVAN
 CONFIT CHESTNUTS
35

**YOSEMITE VALLEY
 LAMB SHANK**

POMMES PURÉE
 PIQUILLO PEPPERS
 CAPERS
43

**SPAGHETTINI
 FRA DIAVOLO**

MAINE LOBSTER
 CALABRIAN CHILI PESTO
 LOBSTER MUSHROOMS
42



MAINE LOBSTER POT PIE

BLACK TRUFFLE, COGNAC CREAM, MARKET VEGETABLES
MP

FROM THE WOOD-FIRED GRILL

BONELESS CUTS

8 oz FILET MIGNON **55**
 16 oz USDA PRIME RIBEYE **57**
 9 oz USDA PRIME SKIRT STEAK **39**
 8 oz TERES MAJOR **32**

BONE-IN CUTS

18 oz USDA PRIME DRY-AGED NY **69**
 36 oz USDA PRIME DRY-AGED TOMAHAWK **178**
 24 OZ HERITAGE FARMS PORK CHOP **38**

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