



APPETIZER

CHOOSE ONE BELOW

VEAL SWEETBREADS

SWEET POTATO, RED KURI SQUASH, SUMAC, PARSLEY

BEEF TARTARE

GOCHUJANG, CAPERS, HORSERADISH

RABBIT RIGATONI

HOUSE MADE RICOTTA, MAITAKE MUSHROOMS, PICKLED RED ONION

HAMACHI CRUDO

FISH PEPPER VINAIGRETTE, MEYER LEMON, BENNE SEEDS

ICEBERG WEDGE

BLUE CHEESE DRESSING, BACON, CHICKEN SKIN, TOMATO



MICHAEL'S AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

ENTREE

CHOOSE ONE BELOW

8 OZ FILET MIGNON

CEDAR RIVER FARMS, CO

12 OZ NEW YORK STRIP

PAINTED HILLS NATURAL, OR

16 OZ BONELESS RIB EYE

PAINTED HILLS NATURAL, OR

10 OZ HANGER STEAK

CERTIFIED ANGUS

MARYLAND CRAB CAKE

PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS

DAY BOAT SCALLOPS

CAULIFLOWER, TAHINI, CAPER VINAIGRETTE

6 OZ ARCTIC CHAR

6 OZ NORTH ATLANTIC TUNA STEAK

SIDES SERVED FOR THE TABLE

A LA CARTE ACCOMPANIMENTS

POACHED HALF MAINE LOBSTER 40

3G WHITE TRUFFLE 60

GRILLED SHRIMP 29

BLUE CHEESE & ONION GRATIN 9

MARYLAND CRAB & HOLLANDAISE 22

TRUFFLE BUTTER 5

DESSERT

CHOOSE ONE BELOW

WHITE CHOCOLATE DOME

GRAPE SORBET, POMEGRANTE, CHAMPAGNE CAKE

BOURBON CHOCOLATE BAR

BROWNIE, CAMELIA MOUSSE, PEANUT BUTTER

BLOOD ORANGE PANNA COTTA

VANILLA MERINGUE, SALTED HAZELNUT ICE CREAM

ARTISANAL CHEESE

SELECTION OF CHEESES, SEASONAL JAM & ACCOMPANIMENTS

\$105 PER PERSON



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, A SUGGESTED SERVICE CHARGE OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY A SERVICE CHARGE & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.