

**ICE-COLD SHELLFISH PLATTERS**



WEST COAST OYSTERS, GULF SHRIMP

MAINE LOBSTER, ALASKAN RED KING CRAB

**GRAND 140**

SERVES 3-4

**PETIT 75**

SERVES 1-2

**CAVIAR SELECTION**

GOLDEN RESERVE **125** | GOLDEN OSETRA **85**

TRADITIONAL SERVICE

OR



SIGNATURE CAVIAR PARFAIT **65**

**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** SEA SALT, LEMON, DIJONNAISE **36**

**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **23**

**APPETIZERS**

**LACQUERED PORK BELLY** FORBIDDEN RICE, MIZUNA, YUZU **18**

**DI STEFANO BURRATA** DR YORK'S HOSHIGAKI, WALNUTS, PAN DI CAMPAGNA **21**



**AHI TUNA TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME **24**

**BUCATINI AMATRICIANA** GUANCIALE, MARINARA, GRANA PADANO **19**

**COCONUT LOBSTER BISQUE** TRUFFLE, BOBA, SCALLIONS **25**

**CLASSIC CAESAR SALAD** FOCACCIA CROUTONS, PARMESAN FRICO, BLACK GARLIC **15**

**BABY KALE** WARREN PEARS, QUINOA GRANOLA, TURMERIC **16**

**SIGNATURES**

**FLORIDA ATLANTIC  
RED SNAPPER**

GRILLED ASPARAGUS

FREGOLA

SAUCE ROMESCO

**39**

**HERB-ROASTED  
MARY'S CHICKEN**

PETITS POIS À LA FRANÇAISE

HOBBS' BACON, ROMAINE

ENGLISH PEAS

**35**

**YOSEMITE VALLEY  
LAMB SHANK**

POMMES PURÉE

PIQUILLO PEPPERS

CAPERS

**43**

**CAVATELLI  
CACIO E PEPE**

ENGLISH PEAS

WILD MUSHROOMS

GRANA PADANO

**35**



**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**

**SAUCE TRIO 9**

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

**SIDES**

MARKET CLASSIC

**FAITHFUL FARMS PEAS AND CARROTS** PRESERVED LEMON, MINT **11**

**GRILLED ASPARAGUS** BÉARNAISE, CRISPY TARRAGON **16**

**WILD MUSHROOMS** SHERRY AIGRE-DOUX, GARLIC CONFIT **19**

**ROASTED BABY BEETS** WILDFLOWER HONEY, LAURA CHENEL GOAT CHEESE **13**

**MAC & CHEESE** BLACK TRUFFLE **15**

**BLISTERED SHISHITO PEPPERS** YUZU, BONITO **11**

**CREAMED SPINACH** CRISPY SHALLOTS, MORNAY **12**

**LOADED POTATO** HOBBS' BACON, SPRING GARLIC, AGED CHEDDAR **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

**WHISKEY FLIGHT**



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