

FIRST COURSE

SMOKED STURGEON

STURGEON RILLETTE, CAVIAR PANCAKE, FINGERLING POTATO

RICOTTA GNUDI & MAINE LOBSTER

CHANTERELLE, BLACK TRUFFLE BEURRE BLANC, PUFFED LOBSTER CHIPS

ROASTED CAULIFLOWER SOUP

TOASTED HAZELNUT, BENTON'S BACON, LAVENDER MINT

URBAN SEED HEARTS OF LETTUCE

BEET, PETIT VEGETABLES, LEMON-POPPY SEED DRESSING

M ROASTED FOIE GRAS*

KATAIFI, GINGER-GLAZED MANGO, SICILIAN PISTACHIO

M MICHAEL MINA'S AHI TUNA TARTARE*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

SEA URCHIN TOAST*

ALASKAN KING CRAB SALAD, TOASTED BRIOCHE, LARDO

SECOND COURSE

MISO-MARINATED BLACK COD

EDAMAME, MAINE LOBSTER DUMPLING, TRUFFLE DASHI

M MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

M PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

TUNA & FOIE GRAS*

HEIRLOOM CARROTS AIGRE-DOUX, SAUCE À L'ORANGE, GRILLED SCALLION

FEATURED STEAKS

18oz DRY-AGED BONE-IN RIB EYE*

16oz DRY-AGED NEW YORK STRIP*

STEAKS SERVED WITH SALSIFY, SWEET POTATO CAKE, BONE MARROW JUS

ACCOMPANIMENTS

SUPPLEMENT

MAINE LOBSTER TAIL | ALASKAN KING CRAB | SEARED FOIE GRAS

M Signature Dish

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.