

FIRST COURSE

SMOKED STURGEON & ROYAL CAVIAR

BUCKWHEAT CRÊPE, YUKON GOLD POTATO, CAVIAR CREAM

RICOTTA GNUDI & MAINE LOBSTER

MOREL MUSHROOM, FAVA BEAN, BLACK TRUFFLE BEURRE BLANC

CHILLED SPRING PEA SOUP

GULF SHRIMP, HORSERADISH, CRÈME FRAÎCHE

URBAN SEED HEARTS OF LETTUCE

GARBANZO BEANS, SPRING VEGETABLES, BUTTERMILK-POPPY SEED DRESSING

M FOIE GRAS TORCHON*

RHUBARB, SUMAC, ANISE STREUSEL, TOASTED BRIOCHE

M MICHAEL MINA'S AHI TUNA TARTARE*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

WARM WHITE ASPARAGUS TARTINE*

BOTTARGA, BLACK TRUFFLE, SAUCE VIN JAUNE

GRILLED PORTUGUESE OCTOPUS

GREEN GARLIC, WILD ONION, BUTTERMILK

SECOND COURSE

ALASKAN HALIBUT

SAVOY CABBAGE, GRILLED KALETTES, GINGER VINAIGRETTE

SPANISH TURBOT

PASTRY DOUGH, ESCAROLE, SAUCE AU POIVRE

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 CARROT, GRILLED SCALLION, ORANGE JUS

ROASTED BLACK BASS

HONEY MUSSELS, MONTEREY BAY SQUID, LOBSTER-SAFFRON BROTH

FEATURED STEAKS

24oz DRY-AGED BONE-IN RIB EYE*

GRILLED BROCCOLINI, ANCHOÏADE, BONE MARROW JUS

16oz DRY-AGED NEW YORK STRIP*

CRISPY IDAHO POTATO, CREAMED SPINACH, SAUCE PÉRIGOURDINE

ACCOMPANIMENTS

HALF MAINE LOBSTER | 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.