



## MARKET FISH TASTING MENU

### AMUSE BOUCHE

**SMOKED STURGEON & ROYAL CAVIAR\***  
BUCKWHEAT CRÊPE, YUKON GOLD POTATO, CAVIAR CREAM  
22 SUPPLEMENT

**HAMACHI PROVENÇAL\***  
CUCUMBER BROTH, TOMATO RAISINS, SAUCE VIERGE

**GRILLED PORTUGUESE OCTOPUS**  
GREEN GARLIC, WILD ONION, BUTTERMILK

**HOT CHARCOAL-GRILLED SHELLFISH**  
BRUSHED WITH MISO, GARLIC & YUZUKOSHŌ

**APPLEWOOD-GRILLED MARKET FISH**  
CHERMOULA, HARICOTS COCO, BRAISED MARCONA ALMONDS

**PINEAPPLE GRANITA**  
VANILLA PANNA COTTA, SICILIAN PISTACHIO, LAVENDER MINT

## SIGNATURE TASTING MENU

### AMUSE BOUCHE

**MICHAEL MINA'S CAVIAR PARFAIT\***  
SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA  
28 SUPPLEMENT

**TARTARE OF AHI TUNA\***  
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

**PHYLLO-CRUSTED SOLE**  
KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

**MICHAEL'S LOBSTER POT PIE**  
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

**AMERICAN WAGYU RIB EYE ROSSINI\***  
FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

**CHOCOLATE BAR**  
SALTED CARAMEL MOUSSE, HAZELNUT, COCONUT-LIME SHERBET

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience*

*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.*