

FIRST COURSE

RICOTTA GNUDI & MAINE LOBSTER 31 | 58

CHANTERELLE MUSHROOM, BABY ZUCCHINI, BLACK TRUFFLE BEURRE BLANC

SWEET CORN GAZPACHO 21

BRISTOL BAY KING CRAB, SUMMER MELON, HEIRLOOM TOMATO

BUTTER LETTUCE & LOLA ROSA 18

PEACH MOSTARDA, SHAVED RADISH, FINES HERBES VINAIGRETTE

FOIE GRAS TORCHON* 31

ROASTED PLUM, SUMAC, TOASTED BRIOCHE

M MICHAEL MINA'S AHI TUNA TARTARE* 34

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

HEIRLOOM TOMATO TARTE 22

WHIPPED RICOTTA, BENTON'S BACON, AUSTRALIAN WINTER TRUFFLE

GRILLED PORTUGUESE OCTOPUS 26

GREEN GARLIC, WILD ONION, BUTTERMILK

SECOND COURSE

ALASKAN HALIBUT 55

SAVOY CABBAGE, GRILLED KALETTES, GINGER VINAIGRETTE

M MICHAEL'S LOBSTER POT PIE 88

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

M PHYLLO-CRUSTED SOLE 62

KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

TUNA & FOIE GRAS* 57

HEIRLOOM CARROT, GRILLED SCALLION, ORANGE JUS

FEATURED STEAKS

24oz DRY-AGED BONE-IN RIB EYE* 87

GRILLED BROCCOLINI, ANCHOÏADE, BONE MARROW JUS

16oz DRY-AGED NEW YORK STRIP* 70

CRISPY IDAHO POTATO, CREAMED SPINACH, SAUCE PÉRIGOURDINE

ACCOMPANIMENTS

HALF MAINE LOBSTER 35 | ALASKAN KING CRAB 25 | SEARED FOIE GRAS 30

AUSTRALIAN BLACK WINTER TRUFFLE 45

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.