

STRIPSTEAK

A MICHAEL MINA RESTAURANT

new year's eve 2018

PETITE PLATEAU

king crab, pacific oysters, shrimp cocktail

-

choice of:

MICHAEL'S AHI TARTARE

asian pear, pine nut, mint, habanero sesame oil

"INSTANT" BACON

pork belly, crispy oyster, black pepper-soy glaze

THE 'WEDGE'

bacon crumble, egg, blue cheese, ranch

ROASTED CHESTNUT SOUP

osetra caviar, asian pear, sage

-

choice of:

16OZ USDA PRIME RIB EYE

12OZ USDA PRIME NEW YORK STRIPLOIN

8OZ USDA PRIME FILET MIGNON

8OZ GRILLED LOCAL CATCH

truffled potato purée, seasonal vegetables

-

DEVIL'S FOOD CAKE

kona coffee mousse, chocolate crèmeux

125 PER PERSON

CHEF'S LUXURY TASTING MENU

GRANDE PLATEAU

osetra caviar, yellowtail crudo, uni
king crab, pacific oysters, shrimp cocktail

-

HAND-CRAFTED TAGLIATELLE

périgord black truffle, shaved tableside
aged parmesan

-

SURF & TURF

american washugyu filet mignon &
broiled kona lobster tail

served with

smoked gouda-potato gratin
hamakua mushrooms, bordelaise

-

DECADENCE

flourless chocolate cake, salted caramel
24 karat gold leaf

158 PER PERSON

follow us on instagram @STRIPSTEAKHI

for your convenience, a suggested gratuity of 20% has been calculated for parties of 6 or more.

however you are not required to pay a gratuity and may make adjustments to the suggested amount

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*