

MICHAEL MINA:

First Courses

Chilled Maine Lobster Salad

Avocado-Lime Purée, Tomato Gelée,
Micro Greens

Savory Black Mussel Soufflé

Saffron Chardonnay Cream

Thai Coconut Soup

Dungeness Crab, Basil Infused Israeli
Couscous

Mixed Seasonal Greens

Shaved Reggiano, Balsamic Vinaigrette,
Candied Pecans

Tartare Of Ahi Tuna

Sesame Oil, Toasted Pine Nuts, Garlic,
Chiffonade of Mint

Terrine Of Alderwood Smoked Salmon

Osetra Caviar, Sour Cream Blini, Lemon
Beurre Blanc

Hamachi Parfait

Crispy Rice Cake, Wasabi Tobiko,
Shiitake Vinaigrette

Seared Sea Scallops & Domestic Foie

Gras

Rhubarb-Lime Compote, Duck Confit
Samosa, Frisee Salad

Select Chilled Shellfish

Littleneck Clams, Gulf Prawns, Maine
Lobster, Market Oysters

Caviar Service, 28 Grams

(Traditional Or Michael Mina Parfait)

- Iranian Golden Osetra
- Russian Osetra
- Russian Sevruga
- Tasting Of All Caviars Available Upon
Request

Michael Mina Signature Trios

First Course

Tempura Langoustine – Chilled

Ceviche

Carrot, Young Ginger
Pickled Fennel, Saffron Aioli
Green Papaya, Mango

Roasted Foie Gras – Chilled Torchon

Lychee Nut, Star Anise
Port Poached Pear, Cinnamon
Maui Gold Pineapple, Vanilla

Entree

Medallions Of Ahi Tuna (Rare)

Seared Hudson Valley Foie Gras, Pinot Noir Sauce

Certified Angus Beef Filet Mignon

Horseradish Potato Purée, Buttermilk Onion Rings, Au Poivre Sauce

Tapioca Crusted Black Bass

Basmati rice, Dried Fruits, Toasted Almonds, Chile Garlic Vinaigrette

Miso-Glazed Chilean Sea Bass

Mushroom Consommé, Shrimp And Scallop Dumpling

Phyllo Crusted Dover Sole

Dungeness Crab Brandade, Dijon Sauce, Haricot Vert

Maine Lobster Pot Pie

Baby Carrots, Fingerling Potatoes, Black Truffles

Snake River Farms « American Kobe »

Surf & Turf

Braised Short Rib & Lobster Mashed Potatoes, Roasted Foie Gras

Roasted Whole Hudson Valley Foie

Gras

Caramelized Granny Smith Apples, Calvados Glaze, Toast Points S.Q.