

**PETROSSIAN CAVIAR SELECTION**

IMPERIAL OSSETRA **252** | IMPERIAL BAIKA **195** | IMPERIAL DAURENKI **162**


TRADITIONAL SERVICE OR SIGNATURE PARFAIT 

ADD CHAMPAGNE:

DOM PERIGNON 2015 **98** GLASS

RUINART BLANC DE BLANCS, CHAMPAGNE NV **106** 375 ML

**CHILLED SHELLFISH PLATTER** CHEF'S MERRIOR SELECTION **MP**   
**SHELLFISH** **1/2 DOZEN PACIFIC COAST OYSTERS\*** CHAMPAGNE MIGNONETTE **34**  
 BROILED  
 UPON REQUEST **1/4 LB. KING CRAB\*** GREEN GODDESS **MP**  
**1 LB. WHOLE MAINE LOBSTER\*** DIJONNAISE **MP**  
**GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **30**

**APPETIZERS AND SALADS** **'INSTANT' BACON** BRAISED PORK BELLY, WHITE MOLE, SQUASH CAPONATA, BOURBON-SOY GLAZE **29**  
**MICHAEL'S AHI TUNA TARTARE\*** PEAR, PINE NUT, GARLIC, MINT, HABANERO SESAME OIL **34**   
**AMERICAN WAGYU & CAVIAR PEARLS\*** HAND-CUT TARTARE, FRESH HORSERADISH, FARM YOLK **48**  
**GRILLED SPANISH OCTOPUS** CHORIZO, WHITE BEAN CASSOULET, MOJO VERDE **32**  
**BLUE CRAB PASTA** SQUID INK TONNARELLI, ARUGULA PESTO, CHILI GARLIC CRUNCH **39**  
**B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **25**  
**CLASSIC CAESAR\*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **24**  
**THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**

**- FROM THE WOOD-FIRE GRILL -**

**BLACK ANGUS BEEF**  
 8oz. FILET MIGNON **74**  
 12oz. BARREL-CUT FILET MIGNON **104**  
 14oz. PRIME BONE-LESS NEW YORK STRIP **82**  
 16oz. PRIME DELMONICO RIB EYE **92**  
 20oz. PRIME DRY-AGED COWBOY RIB EYE **165**  
 28oz. PRIME PORTERHOUSE **175**

**WORLD OF WAGYU**  
 A5 WAGYU STRIPLOIN HOKKAIDO, JAPAN **46** per oz (4 oz min)  
 8oz. NEW YORK STRIP PAVE MISHIMA RESERVE, USA **99**  
 8oz. RIB EYE FILET MISHIMA RESERVE, USA **118**  
 6oz. PETITE FILET TENDERLOIN MISHIMA RESERVE, USA **92**

**FROM THE SEA**  
 PHYLLO CRUSTED PETRALE SOLE **84**  
 CAPER & BROWN BUTTER MEUNIÈRE  
 MISO-BROILED CHILEAN SEA BASS **68**  
 WILD MUSHROOMS, GINGER DASHI  
 TOMATO-GINGER GLAZED SALMON **48**  
 SAFFRON COUS COUS, BLISTERED TOMATO, DILL

**FARM & FLOCK**  
 MARY'S WHOLE-FRIED CHICKEN **98**  
 WILD MUSHROOM BREAD PUDDING, HARICOT VERTS  
 BLACK HARISSA GRILLED LAMB CHOPS **61**  
 BABY CARROTS, FAVA BESSARA, LIME YOGURT

**SIGNATURES**

 **MICHAEL MINA'S MAINE LOBSTER POT PIE**  
 MARKET VEGETABLES  
 BRANDIED LOBSTER CREAM  
**140**

**50oz. SNAKE RIVER FARMS AMERICAN WAGYU TOMAHAWK**  
 WHIPPED POTATO PURÉE  
 HERB-BUTTERED MUSHROOMS  
**294**

**ACCOMPANIMENTS**

**GF** GRILLED SHRIMP **22** | HORSERADISH CRUST **6**  
**GF** KING CRAB 'OSCAR' **35** | BLACK TRUFFLE BUTTER **GF 8**  
**GF** BUTTER-POACHED HALF LOBSTER **41** | BROILED BLUE CHEESE CRUMBLES **GF 8**

**TRIO OF SAUCES** **GF** PLEASE SELECT THREE: **12** or **5** EA

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

**MARKET SIDES**

**FRENCH GREEN BEANS, TOASTED ALMONDS** **18** | **BLACK TRUFFLE MAC & CHEESE, STREUSEL** **21**   
**MUSHROOMS, SESAME, MIRIN-SOY GLAZE** **19** | **WHIPPED POTATO PURÉE, LOTS OF BUTTER** **17**  
**SAUTÉED BROCCOLINI, CHILI CRUNCH, LEMON** **19** | **AMERICAN WAGYU FRIED RICE, SUNNY EGG** **23**  
**CRISPY BRUSSELS SPROUTS, SOY-LIME CARAMEL** **17** | **LOADED BAKED POTATO, BACON, CHIVES, SOUR CREAM** **21**

 MICHAEL MINA FAVORITES | **GF** GLUTEN FREE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. A GUEST IS NOT REQUIRED TO PAY A GRATUITY AND MAY ADJUST THE SUGGESTED AMOUNT. 100% OF ALL GRATUITIES ARE PAID TO ASSOCIATES.