

SHELLFISH PLATTERS 149

4 OYSTERS, 4 SHRIMP, 1 LB. MAINE LOBSTER, KING CRAB

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|  CAST-IRON BROILED | ICE-COLD |
| RED MISO BUTTER | GIN-SPIKED COCKTAIL SAUCE |
| CHARRED LEMON | GREEN GODDESS |
| LEMONGRASS TEA | MIGNONETTE |

CAVIAR SELECTION


- 182** IMPERIAL KALUGA | ROYAL OSETRA **114**
- TRADITIONAL SERVICE OR SIGNATURE PARFAIT 
- ADD CHAMPAGNE:**
- DOM PERIGNON 2012 **88** GLASS
- RUINART BLANC DE BLANCS, CHAMPAGNE NV **106** 375 ML

**À LA CARTE
CHILLED SHELLFISH**

BROILED UPON REQUEST

- 1/2 DOZEN PACIFIC COAST OYSTERS*** MIGNONETTE **29**
- 1/4 LB. KING CRAB*** GREEN GODDESS **60**
- 1 LB. WHOLE MAINE LOBSTER*** DIJONNAISE **81**
- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **30**

APPETIZERS

- 'INSTANT' BACON** BRAISED PORK, BRUSSELS HASH, TEMPURA OYSTER, BOURBON-SOY GLAZE **25**
-  **MICHAEL'S AHI TUNA TARTARE*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, MINT, SESAME **34**
- S.R.F. STEAK TARTARE** ROASTED BONE MARROW, GARLIC SOURDOUGH CROSTINI **39**
- GRILLED SPANISH OCTOPUS** SPANISH CHORIZO, WHITE BEAN, TAMARIND GLAZE **29**
- SANTA BARBARA SEA URCHIN** SEABASS CEVICHE, BLUE CORN TORTILLA, SMOKED TROUT ROE **42**

SALADS

- B.L.T. WEDGE** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH **22**
- CLASSIC CAESAR*** BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO **21**
- THE 'OC' SALAD** MAINE LOBSTER, AVOCADO, BIBB LETTUCE, LOCAL CITRUS **41**
- CARAMELIZED FIG** AVOCADO, MARCONA ALMOND, PUFFED QUINOA, RED WINE VINAIGRETTE **21**
- BEETS AND BRIOCHE** BLACK TRUFFLE RICOTTA, PETITE MACHE, BANYULS VINAIGRETTE **24**

 **MAINE
LOBSTER
POT PIE**

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
140

**MARY'S
FREE RANGE
TURKEY**

DUCK FAT STUFFING,
CARAMELIZED ONION GRAVY
92

**BROILED
NEW ZEALAND
TAI SNAPPER**

GINGER-SCALLION
FERMENTED BLACK BEAN
161

**SNAKE RIVER FARMS
AMERICAN WAGYU
TOMAHAWK**

50 OZ MESQUITE
WOOD FIRE GRILLED
294

LAND ANGUS

- 28 oz PRIME PORTERHOUSE **175**
- 18 oz PRIME BONE-IN DRY-AGED NY STRIPLOIN **115**
- 16 oz PRIME DELMONICO RIBEYE **83**
- 20 oz PRIME BONE-IN DRY-AGED RIBEYE **165**
- 8 oz BLACK ANGUS FILET MIGNON **76**

SEA

- 7 oz FAROE ISLAND SALMON **48**
- 7 oz PACIFIC BARRAMUNDI BASS **46**
- 7 oz MISO BLACK COD **51**

WAGYU

- HOKKAIDO A5 WAGYU RIBEYE **46** per oz (**3 oz min**)
- 10 oz MISHIMA ULTRA NY STRIPLOIN **98**
- 8 oz SNAKE RIVER FARMS EYE OF THE RIBEYE **70**
- 16 oz MISHIMA RESERVE DELMONICO RIBEYE **118**
- 6 oz MISHIMA RESERVE FILET MIGNON **88**
- 4 EACH HOKKAIDO SCALLOPS **48**
- 1 LB WHOLE MAINE LOBSTER **81**
- U-10 BRANDIED GULF SHRIMP **41**

ACCOMPANIMENTS

ADD TO ENHANCE ANY ITEM

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|------------------------------|-------------------------------|
| HORSERADISH CRUST 6 | KING CRAB OSCAR 35 |
| BLUE CHEESE CRUMBLE 8 | GRILLED GULF SHRIMP 22 |

SAUCE TRIO 12

SELECT THREE OR 5 EACH

- BÉARNAISE | CHIMICHURRI | CREAMY HORSERADISH |
RED WINE REDUCTION | PEPPERCORN AU POIVRE

ALBA WHITE TRUFFLES

CHEF'S DAILY INSPIRATION

4 GRAMS **110** 6 GRAMS **165**

ADD A GLASS OF BAROLO: CRISSANTE ALESSANDRIA 'CAPALOT' 2015 **46** 6oz / **69** 9oz

SEASONAL SIDES 19

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| CRISPY BRUSSELS SPROUTS, APPLE CIDER & FRESNO HONEY NUT SQUASH, PUMPKIN SEED STREUSEL
CHARRED CAULIFLOWER, CILANTRO & LIME
BABY BROCCOLINI, CALABRIAN CHILI & PARMESAN |  BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE, GRAVY
BAKED GARNET YAMS, HONEY CRÉME FRAICHE
BELUGA LENTILS, PORK BELLY & KALE |
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CHEF'S TASTING MENU AVAILABLE UPON REQUEST

 DESIGNATES A CHEF MICHAEL MINA SIGNATURE DISH

*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.