

SHELLFISH PLATTERS 149

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



CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
GREEN GODDESS
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

AUTUMN GREENS BABY SPINACH, GOLDEN BEETS, GOAT CHEESE, PISTACHIO, CHAMPAGNE VINAIGRETTE 22



**MAINE
LOBSTER
POT PIE**

SEASONAL VEGETABLES
BRANDIED LOBSTER CREAM
140

**MARY'S
WHOLE-FRIED
CHICKEN**

TRUFFLE MAC & CHEESE
CHARRED ASPARAGUS
84

**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

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

SEA

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

4 EACH HOKKAIDO SCALLOPS 48
1 LB WHOLE MAINE LOBSTER 81
U-10 BRANDIED GULF SHRIMP 41

ACCOMPANIMENTS

ADD TO ENHANCE ANY ITEM

HORSERADISH CRUST 6
BLUE CHEESE CRUMBLE 8

KING CRAB OSCAR 35
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

CHARRED ASPARAGUS, MEYER LEMON
CRISPY BRUSSELS, APPLE CIDER & FRESNO
BABY BROCCOLINI, KIMCHI VINAIGRETTE
CHARRED CAULIFLOWER, CILANTRO & LIME



BLACK TRUFFLE MAC & CHEESE
WHIPPED POTATO PURÉE
DUROC PORK FRIED RICE
BAKED FINGERLING POTATOES, BACON & WHITE CHEDDAR

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.