



M E N U

AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES
ROSEMARY, PAPRIKA, ONION

CHOICE OF STARTER

COCONUT & CURRY LOBSTER BISQUE
POTATO CONFIT, SWEET CORN, CILANTRO

OYSTER ROCKEFELLER
GARLIC STREUSEL, SAMBUCA, SPINACH

SPICY BEEF LETTUCE CUPS
THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

CHOICE OF ENTRÉE

8 OZ PRIME FILET MIGNON
SAUCE BORDELAISE, POTATO PURÉE

MISO FAROE SALMON
COCONUT RICE, BOK CHOY, SPICY GINGER LIME GLAZE

MARY'S HALF CHICKEN
SUMMER BLACK TRUFFLE POTATO PURÉE, GLAZED CARROTS

CACIO E PEPE GNOCCHI
WILD MUSHROOMS, PARMIGIANNO REGGIANO

CHOICE OF DESSERT

TROPICAL KEY LIME PIE
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE
VANILLA GELATO

\$95

B E V E R A G E

PINOT GRIGIO, ELENA WALCH
ALTO ADIGE, ITALY 2024
\$64

TEMPRANILLO, DOMINIO DE PINGUS PSI
RIBERA DEL DUERO, SPAIN 2024
\$98

PAPER PLANE
MITCHER'S RYE, AMARO MONTENEGRO, APEROL, FRESH LEMON
\$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE
LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW
OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.