

VALENTINE'S DAY

THREE COURSE PRIX FIXE

165 PER PERSON

APPETIZERS

please select one

BUTTERNUT SQUASH BISQUE

brown butter, hazelnut
sage, granny smith apple

SHRIMP COCKTAIL

gin-spiked cocktail sauce
fresh shaved horseradish

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

"INSTANT' BACON

duroc pork belly, tempura oyster
shredded brussels

HEART-SHAPED RAVIOLI

butternut squash, sunchoke espuma,
brown butter

"TUXEDO DIVER SCALLOP"

black truffle, puff pastry, red wine truffle
demi 30 *supplement*

ENTRÉES

please select one

PORCINI ROASTED BRICK CHICKEN* 8oz CENTER-CUT FILET MIGNON*

butternut squash puree, haricot verts
muscotel chicken jus

horseradish-crusted tomato
red wine jus

MISO-BROILED SEABASS*

maitake mushroom, shishito pepper
ginger dashi

12oz NY STRIP*

horseradish-crusted tomato
red wine jus

WAGYU BEEF WELLINGTON

celery root puree
périgourdine sauce
40 supplement

HERB-CRUSTED RACK OF LAMB*

brussels sprouts, parsnip purée
cherry jus

WAGYU UPGRADES	
8oz NY STRIP* stone axe farms, australia <i>55 supplement</i>	6oz OLIVE-FED RIB CAP* kagawa prefecture, japan, <i>165 supplement</i>

SIDES

for the table

POTATO PUREE

lots of butter

CRISPY BRUSSELS SPROUTS

honey mustard

CREAMED SPINACH

crispy shallots

DESSERT COURSE

choice of

SMOKED CAMPFIRE SMORES

devil's food cake, candied hazelnuts
toasted marshmallow ice cream

CUPID'S EXOTIC HEART

white chocolate mousse, mango
passion fruit, 24k gold

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.
There is 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. If unsure of your risk, consult a physician.
For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

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LUXURY ADDITIONS FOR THE TABLE

CAVIAR

SUSTAINABLY HARVESTED BY 'THE ONLY' IN ITALY

white sturgeon **160** | ossetra **210**

scallion buttermilk pancake, traditional garnishes

SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL*

east coast **21** | west coast **24**

*JAPANESE A5 WAGYU

served in 4oz portions

NY STRIP

KAGOSHIMA

32 per oz

RIBEYE

MITSUBOSHI

48 per oz

SNOW BEEF

HOKKAIDO

68 per oz

WAGYU TASTING TRIO

4oz OF EACH JAPANESE WAGYU* **570**

MINA SIGNATURES

MAINE LOBSTER POT PIE

market vegetables, black truffle

lobster-brandy cream sauce

94

36OZ HAY-SMOKED WAGYU TOMAHAWK*

fondant potatoes, flambéed bourbon-rosemary butter

275

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