

Caspian Sea Caviar

Classic Ossetra 🍷
 “Deep Brown”
 Ounce • Accompaniments
+ 110. Supplement

Golden Ossetra Caviar 🍷
 “Golden”
 Ounce • Accompaniments
+ 250. Supplement

Beluga Hybrid 🍷
 “Dark Grey”
 Ounce • Accompaniments
+270. Supplement

Three-Course Prix Fixe Menu \$95

First Course

Maine Lobster 🍷
 Carrot Aioli • Heart of Palm • Ginger
+ 10. Supplement

Scallops 🍷
 Granny Smith • Hedge Hog Mushroom • Turnip

Hamachi Crudo 🍷
 Yuzu Kosho • Radish • Russian Sturgeon Caviar

Spanish Octopus 🍷
 Piquillo • Almond • XO Sauce

Foie Gras Torchon 🍷
 Costal Herbs • Marcona Almond | Strawberry Butter
+ 10. Supplement

Heirloom Beets 🌱
 Sorrel • Black Garlic • Negroni Jus

Tuna Tataki 🍷
 Avocado Mousseline • Baby Radish

Second Course

Cod 🍷
 Edamame • Peanut • Mussel Froth

Ora King Salmon 🍷
 Sorrel • Pearl Onion • Avocado

Lamb Loin 🍷
 Eggplant • Citron • White Polenta

Halibut 🍷
 Poblano • Green Tomato • Melon

Long Island Duck 🍷
 Pomegranate • Turnip • Huckleberry

Strozzapreti 🌱
 Asparagus • Spring Onion • Morel

Market Carrots 🌱
 Szechuan Peppercorn • Orange • Cippolini Onion

Wagyu Beef 🍷
 Pommes Fondant • Broccoli • Mole Verde
+ 15. Supplement

Chef's Tasting Menu

Maine Lobster 🍷
 Carrot Aioli • Heart of Palm • Ginger

Saint Jacques 🍷
 Granny Smith Apple • Hedge Hog Mushroom • Turnip

Sweet Potato 🍷
 Cranberry • Walnut • Goat Milk

Foie Gras Torchon 🍷
 Costal Herbs • Marcona Almond | Strawberry Butter

Wagyu Beef 🍷
 Pommes Fondant • Broccoli • Mole Verde

Strawberry Shortcake 🌱
 Pink Velvet Cake • Lime • Crème Fraiche Ice Cream

*Chef's Tasting Menu 150.
 Optional Wine Pairing 125.*

Chef de Cuisine **Mazen Mustafa**
 @mo_newyork #Asiate

🌱 SUITABLE FOR VEGETARIAN