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## STARTERS

the green salad 16 <sup>GF</sup>

seasonal greens, onion, tomato, gorgonzola, candied pecan, herb balsamic

grilled little gem caesar 17

crushed brioche, parmesan, lemon, house caesar

burrata 20

watermelon gazpacho, ciabatta, saffron aioli, pesto aioli, basil oil

clams 18

shallot, garlic, ciabatta, white wine, parsley butter

wagyu "big mac" sliders 18

american cheese, lettuce, onion, mia sauce

pb & j foie gras 24

house peanut butter, port wine "jelly," brioche

grilled artichokes 20

cici's breadcrumbs, parmesan, garlic, lemon zest aioli

char grilled octopus 24 <sup>GF</sup>

hummus, cucumber, radish, oregano, cured olives

wagyu beef carpaccio 26

fried capers, celery leaf, onion, scallion, sunny side egg, toasted crumbs, truffle aioli

## SUPPER

bronzino evon hong kong style 46

seared or steamed, ginger, cilantro, scallion, rice, fish soy, chili oil

grilled salmon rice bowl 38

onion, scallion, cilantro, crunchy garlic, bell pepper, edamame, sesame, soy glaze

seared scallops 52 <sup>GF</sup>

black truffle risotto, chives, lobster butter

blue crab scampi 54

colossal blue crab, garlic, linguini, lemon crumbs, white wine

wagyu hanger steak 56 <sup>GF</sup>

truffle cream corn, asparagus, onion jam, port demi glacé

short rib gnudi 48

wagyu short rib, pickled peppers, parmesan, peas, truffle

chicken parmigiana 36

pomodoro, mozzarella, linguini, greens, red sauce

pork belly fried rice 35

spicy pickled pepper, cilantro, scallion, smoky aioli, soy glaze, egg

## HEARTH

lamb meatballs 20/36

parmesan polenta, pomodoro, pesto aioli

fire roasted wild shrimp 42 <sup>GF</sup>

forbidden black rice, charred sesame romaine, thai red curry sauce

lobster bisque flatbread 34

unleavened dough, corn, maine lobster, shrimp, scallion, ricotta, mozzarella, lobster bisque

## SIDES 10

sautéed greens • tomato & cilantro salad •

truffle fries • black rice • asparagus •

truffle creamed corn • tempura onions

