

## THREE COURSE SEASONAL PRIX FIXE MENU

100

### Course One

Dungeness Crab ~ Local and Seasonal (15 supplement)

- Endive, Poached Claw, Aioli
- Butter Roasted, Whole Leg, Espellette
- Cioppino, Backfin Meat, Tinkerbell Peppers

Bacon Wrapped Scallops ~ Chowder Trio

- Brentwood Corn, Jicama, Sweet Peppers
- New England, Young Leeks, Yukon Gold Potatoes
- Manhattan, Tomato Concasse, Celery Branch

Pork ~ Terrine, Belly, Short Rib

- Tête de Cochon, Foie Gras, Cornichon Gelée
- Frisée au Lardon, Quail Egg, Sherry Mignonette
- Bourguignon, Forest Mushrooms, Potato Gnocchi

Summer Tomatoes ~ Salad, Pasta, Soup

- Heirloom, Burrata, Crostini
- Plum, Parmesan, Cavatelli
- Beef Steak, Gorgonzola, Panini

### Classics

Ahi Tuna Tartare

- Scotch Bonnet Pepper, Bosc Pear, Sesame Oil

Black Mussel Soufflé

- Chardonnay and Saffron Cream

American Kobe Beef and Foie Gras Shabu-Shabu

- Dashi Broth, Watermelon Radish, Cilantro

Caviar Service ~ Traditional or Parfait

- California Select (70 supplement, 105 à la carte)
- Russian Osetra (105 supplement, 140 à la carte)
- Golden Osetra (150 supplement, 185 à la carte)



M I C H A E L M I N A

## Course Two

### "Bouillabaisse" ~ Mina Style

- Pan Seared, Burnt Bread Aioli, Fennel Bulb
- Poached, Lobster Mousse, Saffron Emulsion
- Shellfish, Oven Roasted Tomatoes, Sauce Pistou

### Liberty Valley Duck ~ Foie Gras

- Breast, Parsnip Purée, Star Anise Jus
- Seared Foie Gras, Pink Lady Apples, Laird Brandy Gastrique
- Leg Rillettes, Apple Butter, Wild Man Mixed Greens

### Organic Rabbit ~ Pasta Trio

- Pappardelle, Confit Leg, Black Trumpet Mushrooms
- "Carbonara," Bacon Wrapped Loin, Thyme Oil
- Ravioli, Globe Artichoke, Lemon Mostarda

### Brant Farm Beef ~ Steakhouse Sides (20 supplement)

- Filet Tail, Sweet Carrots, Béarnaise Reduction
- Short Rib, La Ratte Potatoes, Natural Jus
- Dry Aged Rib-eye, Morel Mushrooms, Sauce Bordelaise

## Classics

### Maine Lobster Pot Pie (35 supplement)

- Brandied Lobster Cream, Seasonal Vegetables

### Elysian Fields Farm Lamb

- Cassoulet of Pole Beans, Dry Farmed Tomatoes, Bread Crumbs

### Japanese Kobe Beef ~ "Steak and eggs" (100 supplement)

- Koshihikari Rice, Flowering Bok Choy, Maitake Mushrooms



## Course Three

### Chocolate ~ Florals

- White Chocolate Rose Panna Cotta, Hibiscus, Almond
- S'more, Saffron Marshmallow, Pistachio Purée
- Chocolate Ice Cream, Lavender, Shortbread

### Quince ~ Fall Spices

- Membrillo, Sablé, Spiced Yogurt
- Orange Blossom Doughnuts, Cardamom, Quince Jelly
- Cobbler, Frangipane, Ginger Ice Cream

### Mission ~ Bienvenudo

- Tres Leches Cake, Guava, Coconut Espuma
- Caramel Flan, Cajeta, Mango
- Molé Pudding, Horchata Ice Cream, Cocoa Nib

### Cheeses ~ Goat, Sheep, Cow

- Pata de Cabra, Sylvetta, Tomato Compote
- Vermont Shepherd, Pear Purée, Clove
- Persille du Beaujolais, Soft Caramel, Citron

## Classics

### Root Beer Float

- Warm Chocolate Chip Cookies

### Peanut Butter and Banana Sandwich

- Sourdough Ice Cream, Peanut Ganache, Brandied Bananas

### Figs in Ruby Port

- Pine Nut Ice Cream, Fig Marmalade, Port Gelée

### German Chocolate Cake

- Pressed Coconut, Milk Chocolate Mousse, Candied Pecans