



M I C H A E L M I N A

Three Course Prix Fixe Menu

105

Caviar Selections

- California Select 115
- Russian Osetra 155
- Golden Osetra 195

Caviar Service

- Traditional Garniture
- Or
- Chef Mina's Signature Parfait

Caviar Service is Accompanied by a Complimentary Glass of Chartogne Taillet, "Cuvée Michael Mina" or Chilled Grey Goose Vodka.

Course One

Marinated Japanese Fish ~ Seaweed

- Kombu-Cured Hirame, Uni Aioli, Honshemeji Mushroom
- Hon Hamachi, Hijiki, Salted Cherry Blossom
- Sawara, Mizuna, Chili-Ginger Vinaigrette

Oyster Trio ~ Tiny, Briny and Sweet

- Shigoku Oysters, Salsify, Sorrel
- Island Creek Oysters, Spinach, Applewood Smoked Bacon
- Kushi Oysters, Pomegranate, Grains of Paradise

Wolfe Ranch Quail ~ Pistachio and Truffle

- Herb Roasted Breast, Poached Prune, Sauce Périgourdine
- Leg Confit Jambonnette, Pomegranate Aioli, Frissé Salad
- Seared Foie Gras, Persimmon Coulis, Pistachio Butter

Ahi Tuna Tartare

- Scotch Bonnet Pepper, Bosc Pear, Sesame Oil
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Course Two

Wild Fish ~ Peppers and Beans

- Sea Scallop, Saffron Risotto, Piquillo Emulsion
- Crispy Skin, Smoked Butter Beans, Artichoke
- Octopus Stew, Cranberry Beans, Red Pepper Confit

Fatty Pigs ~ Mangalitsa and Kurobuta

- Tenderloin, Schnitzel, Spätzle
- Short Rib, Braised Cabbage, Poached Quince
- Braised Shoulder, Potato Rösti, Apple Mustard

Brandt Farm Beef ~ Bone Marrow

- Filet Mignon, Brussels Sprouts, Black Trumpet Mushrooms
 - Dry Aged Rib Eye, Celery Purée, Bone Marrow Flan
 - Braised Short Rib 'Bourguignon', Russet Potato Gnocchi
- Japanese Wagyu Substitution (100 supplement)

Elysian Fields Farm Lamb Saddle

- Autumn Squash, Yogurt, Indian Spices

Maine Lobster Pot Pie (35 supplement)

- Brandied Lobster Cream, Seasonal Vegetables

Course Three

Cheeses

- Tarentaise, Apple Membrillo, Sicilian Pistachio
- L'Amuse Gouda, Pickled Date Carpaccio, Wild Flower Honey
- Stichelton Blue, Pomegranate, Red Shiso

Catherine Schimenti's Dessert Trio

- Buttermilk Panna Cotta, Lime, Huckleberry-Ginger Ice
- Chocolate Mousse Cake, Salted Caramel, St. Germain
- Squash Cheesecake, Rosemary, Cranberry Gel

Roasted Pineapple Tart

- Vanilla Yogurt Bavarian, Mango-Lime, Banana Sorbet

Orange Cream Chiboust

- Black Pepper, Basil, Cara Cara Orange

Kabocha Squash Cheesecake

- Cranberry Gel, Rosemary Caramel, Honey-Pine Nut Ice Cream

Chocolate Caramel Mousse

- St. Germain, White Sesame, Salted Caramel

Michael Mina's Signature Root Beer Float

- Warm Chocolate Chip Cookies