



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

Shellfish Trio ~ Olives and Anise

- Monterey Bay Calamari, Castelvetrano Olives, Meyer Lemon
- Abalone, Confit Fennel, Aigo Boulido
- Dungeness Crab Boudin, Herb Salad, Roasted Tomato Aioli

Pasta ~ Braise and Confit

- Fettuccini, Rabbit, English Peas
- Ravioli, Duck Leg, Radicchio
- Orecchiette, Pork Short Rib, Fava Beans

Ahi Tuna Tartare

- Scotch Bonnet Pepper, Bosc Pear, Sesame Oil

Course Two

Wild Fish ~ East and West Coast

- Halibut, Fennel Polenta, Preserved Lemon
- Crispy Skin, Firefly Squid, Piperade Vinaigrette
- Saffron Consommé, Shellfish, Garlic Aioli

California Squab ~ "Peking" and Cherries

- Smoked Breast, Brooks Cherries, Pea Leaves
- Consommé, Poached Breast, Shiitake Dumpling
- Foie Gras, Steamed Bun, Pickled Tokyo Turnips

Brandt Farm Beef ~ Spring Vegetables

- Filet Mignon, Sacramento Delta Green Asparagus, Sauce Béarnaise
 - Dry Aged Rib Eye, Wilting Spinach, Morel Jus
 - Braised Trio, Young Leeks, Horseradish Vinaigrette
- Japanese Wagyu Substitution (75 supplement)

Elysian Fields Farm Lamb

- Globe Artichokes, Anson Mills Polenta, Mustard Greens

Maine Lobster Pot Pie (35 supplement)

- Brandied Lobster Cream, Seasonal Vegetables

Course Three

Cheeses ~ Goat, Sheep, Cow

- Minuet, Pear Purée, Hazel nuts
- Pecorino Ginepro, Port Cherries, Juniper Balsamic Vinegar
- Pianoforte, Porcini Syrup, Puffed Wild Rice

Bill Corbett's Dessert Trio

- Roasted White Chocolate Panna Cotta, Braised Pineapple, Macadamia
- German Chocolate, Coconut Espuma, Candied Pecans
- Strawberry Pavlova, Chocolate Curd, Anise Hyssop

Strawberry Pavlova

- Chocolate Curd, Anise Hyssop, Iced Milk

Caramelized Jasmine Olive Oil Cake

- Soft Yogurt Bavarois, Rooibos Tea, Pistachio Purée

Roasted White Chocolate Ice Cream

- Braised Pineapple, Macadamia Streusel, Cilantro

German Chocolate

- Pressed Coconut, Kaffir Lime Espuma, Candied Pecans

Michael Mina's Signature Root Beer Float

- Warm Chocolate Chip Cookies