



M I C H A E L M I N A

## SEASONAL TASTING

135

### Summer Squash Salad

- Boquerones, Crispy Blossoms, Zucchini Mousse

MT. NELSON SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2008

OR

### Foie Gras Terrine (15 supplement)

- Pickled Strawberry, Greek Yogurt, Graham Cracker

LEITZ RIESLING AUSLESE 'KLOSTERLAY', RHEINGAU, GERMANY 2006

### Pan Seared Soft Shell Crab

- Sweet Corn, Oven Roasted Beefsteak Tomatoes, Avocado Coulis

JORGE ORDONEZ BOTANI (MOSCATEL SECO), MALAGA, SPAIN 2008

### California Black Cod

- Black Garlic, Chanterelles, Vadouvan Emulsion

PIERRE-YVES COLIN-MOREY ST. AUBIN 'REMILLY' 1ER CRU, BURGUNDY, FRANCE 2007

### Wolfe Ranch Quail

- Young Fennel, Brown Turkey Fig, Sauce Périgourdine

MONGEARD-MUGNERET SAVIGNY-LES-BEAUNE 'NARBANTONS', BURGUNDY, FRANCE 2005

### Napa Valley Spring Lamb Dégustation

- Red Bliss Potato, Pole Beans, 'Pistou' Jus

JL CHAVE SELECTIONS ST. JOSEPH OFFERUS, RHÔNE, FRANCE 2006

OR

### Japanese Wagyu Beef (25 Supplement)

- Porcini Mushrooms, Roasted Shallot, Fava Beans

VOLVER (TEMPRANILLO), LA MANCHA, SPAIN 2005

### Bayerischer Blauschimmel

- Hefeweizen Foam, Pretzel Crisp, Mustard

SELBACH-OSTER RIESLING SPÄTLESE 'DOMPROBST', MOSEL, GERMANY 2007

OR

### Port Poached Cherries

- Almond Ice Cream, Lemon Long Pepper Cake, Rue

MAS AMIEL, MAURY, FRANCE 1990

TASTING MENUS PREPARED FOR THE ENTIRE TABLE  
WINE PAIRING OFFERED FOR 90 PER PERSON

## TASTING OF VEGETABLES

105

### Brooks Cherry Salad

- "Wild Man" Mixed Greens, Castelvetrano Olives, Young Fennel

JORGE ORDONEZ BOTANI (MOSCATEL SECO), MALAGA, SPAIN 2008

### Fresh Garbanzo Bean Soup

- Piquillo Peppers, Panisse, Garden Mint

PIERRE-YVES COLIN-MOREY SAINT-AUBIN 'EN REMILLY' 1ER CRU, BURGUNDY, FRANCE 2007

### Roasted Heirloom Beet "Chop Salad"

- Spiced Filberts, Fromage Blanc Fritters, Belgian Endive

DOG POINT SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2008

### Soft Boiled Hen Egg

- Delta Asparagus, Morel Mushrooms, Béarnaise Emulsion

MONGEARD-MUGNERET SAVIGNY-LES-BEAUNE 'NARBANTONS', BURGUNDY, FRANCE 2005

### Carnaroli Risotto

- English Peas, Castelmagno Cheese, Black Winter Truffles

HIRSCH PINOT NOIR CUVÉE MICHAEL MINA, SONOMA COAST 2007

### Bayerischer Blauschimmel

- Hefeweizen Foam, Pretzel Crisp, Mustard

SELBACH-OSTER RIESLING SPÄTLESE 'DOMPROBST', MOSEL, GERMANY 2007

OR

### Caramelized Jasmine Olive Oil Cake

- Soft Yogurt Bavarois, Rooibos Tea, Pistachio Purée

KRACHER CUVÉE BA, ILLMITZ, AUSTRIA 2006

TASTING MENUS PREPARED FOR THE ENTIRE TABLE  
WINE PAIRING OFFERED FOR 90 PER PERSON