



M I C H A E L M I N A

SEASONAL TASTING MENU

135

Yellowtail Crudo

- Blood Orange, Pickled Ramps, Smoked Chile Aioli

PYRAMID VALLEY RIESLING 'LEBECCA', NEW ZEALAND 2005

or

Foie Gras Terrine (15 supplement)

- Sumac Financier, Pomegranate Gelée, Toasted Pine Nuts

KRACHER CUVEE BA, ILLMITZ, AUSTRIA 2006

Crispy Skin Filet of Branzino

- Shaved Fennel Salad, Calamari, Sweet Onion Beurre Blanc

LADOUCETTE POUILLY-FUMÉ, LOIRE VALLEY, FRANCE 2005

Chicken Leg Roulade

- Lentils, Matignon of Root Vegetables, Black Winter Truffles

GROS FRÈRE VOSNE-ROMANÉE, BURGUNDY, FRANCE 2006

Hand Rolled Orecchiette

- Rabbit Confit, Forest Mushrooms, Cavolo Nero

DOMAINE DU CAILLOU CHÂTEAUNEUF-DU-PAPE, RHÔNE, FRANCE 2005

or

Carnaroli Risotto (50 supplement)

- Shaved White Truffles from Alba, Castelmagno cheese

ROCCHEDI MANZONI BAROLO D'RAUL, PIEMONTE, ITALY 2000

Elysian Fields Lamb Saddle

- Artichoke Mustard, Roasted Tomatoes, Potato Gnocchi

GRAILLOT CROZE-HERMITAGE, RHÔNE, FRANCE 2006

or

Japanese Kobe Beef "Thai Beef Salad" (25 supplement)

- Grilled Little Gems, Pickled Red Onions, Green Curry

CELEBRATION GAMAY NOIR, EOLA-AMITY HILLS, OREGON 2007

Pecorino Foja De Noce

- Candied Walnut, Thyme, Star-Anise

VOUGERAIE GEVREY-CHAMBERTIN 'LA JUSTICE', BURGUNDY, FRANCE 2002

or

Kabocha Squash

- Butter Cake, Cocoa Caramel, Coconut Curry Ice Cream

ROYAL TOKAJI WINE COMPANY TOKAJI 5 PUTTONYOS, HUNGARY 2003

TASTING MENUS PREPARED FOR THE ENTIRE TABLE

WINE PAIRING OFFERED FOR 90 PER PERSON

VEGETARIAN TASTING MENU AVAILABLE