



CAVIAR SERVICE

CHEF MINA'S SIGNATURE PARFAIT
OR
TRADITIONAL ACCOMPANIMENTS

CAVIAR SELECTIONS

SIBERIAN OSETRA
GOLDEN OSETRA
RUSSIAN OSETRA

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

THREE COURSE PRIX FIXE MENU \$125

— COURSE ONE —

seasonal trios

SASHIMI

SPANISH BLUEFIN 'BELLY SIDE', FRESH-GRATED WASABI, AGED SOY SALT
MEDAI, PROSCIUTTO, CORIANDER CRISP, PURPLE DAIKON
SANTA BARBARA SPOT PRAWN, UNI, OBORO, KOMBU SALT

SPRING DELTA ASPARAGUS

TOFU, SATSUMA MARMALADE, MADRAS CURRY, PICKLED QUAIL EGG
OSETRA CAVIAR, BEURRE NOISETTE, PIMENT D'ESPELETTE, BRIOCHE
HOUSE-CURED LARDO, 64° EGG YOLK, VIN JAUNE, GREY MOREL

PACIFIC COAST SHELLFISH

RAZOR CLAM, WHITE MARSH GRAPEFRUIT, PERILLA, DAIKON
DUNGENESS CRAB CHAWANMUSHI, PORCINI, BLACK TRUFFLE
MORRO BAY ABALONE, ARTICHOKE, SPRING GARLIC, SMOKED MISO

— *signature dishes* —

AHI TUNA TARTARE

MINT, SCOTCH BONNET, ASIAN PEAR, SESAME, PINE NUT, GARLIC

DUNGENESS CRAB RAVIOLO

BLACK TRUFFLE, SPRING ONION, SUNCHOKE, COCONUT-GARLIC BROTH

HOT AND COLD ARTISANAL FOIE GRAS

MISO-CURED FOIE GRAS, RED WALNUT, RHUBARB, GREEN STRAWBERRY, SAKE

'SHABU SHABU'

PRIME ANGUS BEEF RIBEYE, DASHI, TOASTED SESAME, PONZU

— UPON REQUEST A-5 JAPANESE MIYAZAKI \$25 —

— COURSE TWO —

seasonal trios

CALIFORNIA FOWL

LIBERTY DUCK, BLOOD ORANGE, PICKLED RHUBARB, TURNIP
APICIUS-GLAZED SQUAB, SPRING FRICASSEE, SARAWAK PEPPER
TOLENAS FARMS QUAIL, FOIE GRAS, SAVOY CABBAGE, CELERY ROOT, ORCHARD APPLE

SUCKLING PIG

SEARED PORK BELLY, KUMQUAT-JALAPEÑO PRESERVE, ASPARAGUS
RACK OF PORK, KING TRUMPET, SANSHO PEPPERCORN JUS
CRISPY PIG PRESSÉ, FUYU PERSIMMON, MUSTARD SEED, D'AVIGNON RADISH

TASTE OF THE SEA

CEDAR-GRILLED SAWARA, HEN OF THE WOODS, SMOKY DASHI BROTH
TAI SNAPPER, STEAMED IN SENCHA TEA, TANGELO, CELTUCE
JAPANESE YELLOWTAIL, YEMENITE SPICE, FAVA BEAN LEAF, ARTICHOKE

— *signature dishes* —

HAY-SMOKED SCHMITZ RANCH RIBEYE

BABY ONION, NANTES CARROT, BINTJE POTATO

— UPON REQUEST A-5 JAPANESE MIYAZAKI \$95 —

MAINE LOBSTER POT PIE

MOREL, BLACK TRUFFLE, COGNAC-LOBSTER CREAM

— SUPPLEMENT \$20 —

PHYLLO-CRUSTED PETRALE SOLE

WILD GINGER, PORCINI, FIDDLEHEAD FERN, BIANCHETTI TRUFFLE

— COURSE THREE —

CHEESE

BODACIOUS, HAZELNUT, PINK PEPPERCORN
MT. TAM, BERGAMONT HONEY, CHERRY BOMB RADISH
BLEATING HEART BLUE, RED WALNUT, VINCOTTO

DESSERT

RHUBARB, CRÈME FRAÎCHE, CITRUS LACE
CHEF MINA'S CLASSIC BEIGNET, CHOCOLATE, DARJEELING CARAMEL
SHISO, GRAPEFRUIT, YOGURT

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

A 4% surcharge will be added for all food and beverages for San Francisco employer mandates.