MICHAEL MINA SAN FRANCISCO

The crown jewel of the Mina Group features contemporary American cuisine with Japanese sensibilities and French influences that highlight the finest ingredients the Bay Area has to offer. MICHAEL MINA is also the recipient of a 2012, 2013, 2014 and 2015 Michelin Star.

LOCATION
252 CALIFORNIA STREET
SAN FRANCISCO, CA 94111
415.397.9222

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
RAJ DIXIT

GENERAL MANAGER
GIOVANNI PUGLIESE

SOMMELIER
MARTIN SHEEHAN-STROSS

CAPACITY
DINING ROOM:
85 SEATED
150 RECEPTION

PRIVATE DINING ROOM
25 SEATED
30 STANDING

PHONE: 415.397.9222
FAX: 415.627.0981
WEB: MICHAELMINA.NET
PRIVATE DINING

MICHAEL MINA San Francisco offers a private dining room, a beautiful venue that can accommodate up to 25 guests as a seated dinner or up to 30 guests as a reception. The restaurant is also available to reserve in its entirety for special events.
Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina’s culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.


Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK, CLOCK BAR, PABU and THE RAMEN BAR.
**LUNCH**

3 COURSE MENU - $55 PER PERSON

**STARTER**

AHI TUNA TARTARE* MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET  
BEETROOT MOSAIC RICOTTA, SICILIAN PISTACHIO, RYE  
SOUP AND SANDWICH COMTÉ, WINTER TOMATO, BLACK TRUFFLE

**ENTRÉE**

HANDMADE TAGLIATELLE CARBONARA AGED IBÉRICO HAM, ROMANESCO, BROWN BUTTER  
CASSOULET DE TOULOUSE LAMB SHOULDER, BUTTER BEAN, MÉRIGUEZ  
SCHMITZ RANCH CÔTE DE BŒUF CONFIT POTATO, HEDGEHOG MUSHROOM, ARUGULA

**DESSERT**

PRALINE PARFAIT HAZELNUT DACQUOISE, PEAR, LEMON  
DARK CHOCOLATE CARAMEL CRÉMEUX, MASCARPONE

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED  
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*
LUNCH
4 COURSE MENU - $75 PER PERSON

STARTER

AHI TUNA TARTARE* MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET
BEETROOT MOSAIC RICOTTA, SICILIAN PISTACHIO, RYE
SOUP AND SANDWICH COMTÉ, WINTER TOMATO, BLACK TRUFFLE

MIDDLE

HOUSE-MADE TAGLIATELLE CARBONARA AGED IBÉRICO HAM, ROMANESCO, BROWN BUTTER

ADD MAINE LOBSTER ($15 SUPPLEMENT)

ENTRÉE

TUNISIAN ‘BOUILLABAISSE’ COUSCOUS, SAFFRON, SALT SPRING MUSSEL
CASSOULET DE TOULOUSE LAMB SHOULDER, BUTTER BEAN, Merguez
SCHMITZ RANCH CÔTE DE BŒUF CONFIT POTATO, HEDGEHOG MUSHROOM, ARUGULA

DESSERT

PRALINE PARFAIT HAZELNUT DACQUOISE, PEAR, LEMON
DARK CHOCOLATE CARAMEL CRÉMEUX, MASCARPONE

*Dietary restrictions can be accommodated
Menus are subject to change based on seasonal availability

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
DINNER
4 COURSE MENU - $125 PER PERSON

STARTER
PLEASE PRESELECT 2 OPTIONS

AHI TUNA TARTARE MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET
HAY-SMOKE BUFFALO MOZZARELLA BEETROOT MOSAIC, SICILIAN PISTACHIO
STONINGTON SEA SCALLOP HACHIYA PERSIMMON, HEART OF PALM, BLOOD ORANGE

MICHAEL’S PARFAIT OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE ($50 SUPPLEMENT)

MIDDLE

RICOTTA GNUDI CROSNES, CAPON BOUILLON
BLACK TRUFFLE ($45 SUPPLEMENT)

ENTRÉE
PLEASE PRESELECT 2 OPTIONS

JOHN DORY ‘À LA NAGE’ SAFFRON BROTH, MONTEREY SQUID
THOMAS FARM’S SQUAB & FOIE GRAS HAZELNUT, SAUCE BRUNOISE
SCHMITZ RANCH CÔTE DE BŒUF POTATO PAVÉ, COMTÉ, CHIVE
MAINE LOBSTER POT PIE BABY ROOT VEGETABLES, COGNAC CREAM ($45 SUPPLEMENT)

DESSERT
PLEASE PRESELECT 2 OPTIONS

PRALINE PARFAIT HAZELNUT DACQUOISE, PEAR, LEMON
DARK CHOCOLATE CARAMEL CRÉMEUX, MASCARPONE
ARTISANAL CHEESE SEASONAL ACCOUTREMENTS

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DINNER

- MICHAEL MINA’S “GREATEST HITS” TASTING MENU -
$150 PER PERSON

AMUSE
SOUP AND SANDWICH
COMTÉ, WINTER TOMATO, BLACK TRUFFLE

MICHAEL’S PARFAIT OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE ($50 SUPPLEMENT)

FIRST
AHÍ TUNA TARTARE*
MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET

SECOND
BLACK SEA BASS
3 CELERIES, ORCHARD APPLE, BEURRE NOISETTE

THIRD
MINI LOBSTER POT PIE
BABY ROOT VEGETABLES, COGNAC CREAM
BLACK TRUFFLES ($45 SUPPLEMENT)

FOURTH
SCHMITZ RANCH CÔTE DE BŒUF ‘ROSSINI’
BRIOCHE FOIE GRAS, PÉRIGORD TRUFFLE

JAPANESE A-5 MIYAZAKI WAGYU BEEF ($79 SUPPLEMENT)

FIFTH - DUO OF DESSERT
PASSION FRUIT PANNA COTTA
COCONUT SORBET, KAFFIR LIME LEAF

ROOT BEER FLOAT
SASSAFRAS ICE CREAM, ROOT BEER SORBET

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DINNER
5 COURSE VEGETARIAN TASTING MENU
$105 PER PERSON

FIRST
HOUSE-MADE TOFU
HALF MOON BAY WASABI, WILD MUSHROOM

SECOND
HAY-SMOKE MOZZARELLA
BEET MOSAIC, SICILIAN PISTACHIO

THIRD
CAULIFLOWER AGNOLOTTI
BLACK TRUFFLE, VACCA ROSSA

FOURTH
'SHABU SHABU' & WILD PORCINI
SESAME, F.M. VEGETABLES

FIFTH
BANANA TARTE TATIN
TRUFFLE CARAMEL, PUFF PASTRY

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
PLATTERS

SELECTION OF TOMALES BAY OYSTERS CITRUS MIGNONETTE | 3.50 EACH
CHEF MINA’S SIGNATURE MINIATURE CAVIAR PARFAIT OR WITH TRADITIONAL ACCOMPANIMENTS
185 SIBERIAN (PER 1 OZ) | 275 RUSSIAN (PER 1 OZ) | 350 GOLDEN (PER 1 OZ)
ARTISANAL CHEESEBOARD TRADITIONAL ACCOMPANIMENTS | 18 PER PERSON
48-MONTH MANGALITSA IBÉRICO HAM TRADITIONAL ACCOMPANIMENTS | 35 PER PERSON

PASSED CANAPÉS
PRICED PER PERSON

SELECTION OF THREE | 35
SELECTION OF FOUR | 45
SELECTION OF FIVE | 50
SELECTION OF SIX | 55
ANY ADDITIONAL CANAPÉS | 15

HOUSE-MADE HIYAYAKKO TOFU YUZU GEL, NEGI SCALLION
PT. REYES TOMA CHEESE AND BLACK TRUFFLE SANDWICH
SAVORY BEIGNET EGGPLANT, BERBERE SPICE
BLACK TRUFFLE TART SWISS CHARD, SPRING GARLIC
NEW CALEDONIA PRAWNS CRISPY KATAIFI, LEMONGRASS, BLOOD ORANGE
WILD KING CRAB KANZURI, MISO BUTTER, SCALLION
WARM SMOKED SALMON BLINI WHITE TRUFFLE HONEY, STEELHEAD TROUT ROE
MAINE LOBSTER FRITTER SHISO, BACON
SMOKED TROUT BRIOCHE HORSERADISH, FROMAGE BLANC
FOIE GRAS TERRINE COASTAL HUCKLEBERRY, PAIN D’ÉPICES
JIDORI CHICKEN WING MEYER LEMON, CAPER
STEAK TARTARE “DEVILED EGGS” CAPER, CORNICHON, VIOLET MUSTARD
WAGYU YORKSHIRE PUDDING WASABI CRÈME FRAÎCHE, CHIVE
LARDO & UNI TOAST IBÉRICO HAM, FORT BRAGG UNI

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY