

STRIPSTEAK

A MICHAEL MINA RESTAURANT



MARCH 13, 2019

SWEET SHRIMP CEVICHE

trout roe, japanese horseradish

sauvignon blanc · 2016

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DUNGENESS CRAB BISQUE

hokkaido uni toast, caviar

'hungry blonde' chardonnay · 2015

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ROASTED MATSUTAKE AND PORCINI RISOTTO

36-month parmigiano reggiano

cabernet sauvignon · 2014

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WASHUGYU TENDERLOIN

foie gras, waiialua asparagus

'phase v' petite sirah · 2015 (winery-exclusive)

executive sous chef | jake saito

davis estates | mike davis