



EVENT DINING
2019



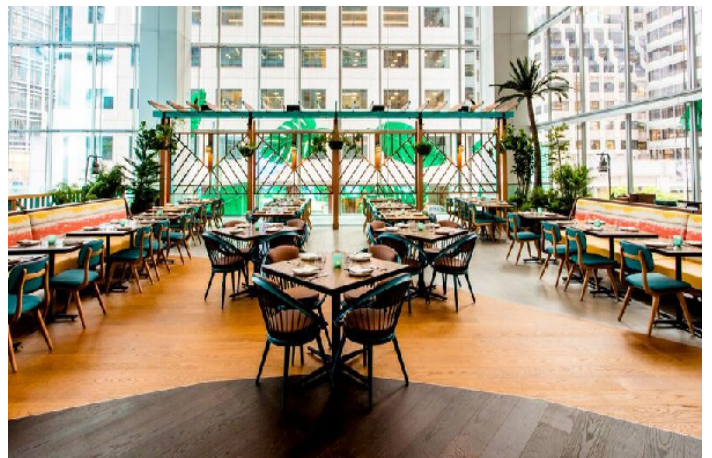
Trailblazer Tavern

Trailblazer Tavern is a high-energy dining concept that brings to life the spirit and flavors of the islands of Hawaii. Located at the Salesforce Building at 350 Mission Street in San Francisco's Financial District, Trailblazer combines traditional Japanese and Polynesian charm with modern, urban sophistication to create a dynamic social dining experience.

Inspired by the lifestyle and culture of Hawaii, Trailblazer Tavern marries the unmatched talent and expertise of James Beard-nominated Hawaiian chefs, Michelle Karr-Ueoka and Wade Ueoka with MINA Group's innovative approach to upscale dining and Salesforce's 'Ohana' culture. This culture embodies the spirit of family, including employees, customers, partners, and the community. The team will draw inspiration from their backgrounds and travels to create a lively gathering place for locals and visitors to dine, imbibe and revel in the heart of San Francisco.

LOCATION

350 MISSION STREET
SAN FRANCISCO, CA 94105
415.668.7228



MANAGING CHEF
MICHAEL MINA
MICHELLE KARR-UEOKA
WADE UEOKA

GENERAL MANAGER
JERRY TABIJE

FULL RESTAURANT BUYOUT
200 RECEPTION
125 SEATED

MEZZANINE
72 RECEPTION

OHANA ROOM
24 SEATED

EVENT DINING

Trailblazer Tavern can accommodate a party, large or small, and can host special events for either lunch or dinner. Adorned with scenic images of islands of Hawaii, Trailblazer Tavern offers the Ohana Room separated from the main restaurant. This room is equipped with a flat screen monitor for AV needs and can accommodate groups up to 24 guests as a seated lunch or dinner. The restaurant is also available to reserve partially and in its entirety for any special event.





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.

Under the auspices of Mina Group, he has opened 43 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as MICHAEL MINA, INTERNATIONAL SMOKE, AND PABU IZAKAYA.

MICHELLE KARR & WADE UEOKA

Chef Wade Ueoka and wife/Pastry Chef Michelle Karr-Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii regional cuisine. Both have traveled around the world, and draw inspiration from their journeys, but none bigger than the melting pot of Hawaii, drawing from its exotic local bounty. In February 2014, MW Restaurant was nominated by the James Beard Foundation in the category of Best New Restaurant.





MAKANI LUNCH

SERVED FAMILY STYLE & INDIVIDUALLY PLATED

Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's

SELECT TWO OPTIONS SERVED FAMILY-STYLE

Main Plates

MOCHI-CRUSTED OPAH	chili-lime dressed slaw, spiced peanuts
HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
ROASTED JAPANESE EGGPLANT	assorted banchan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	bok choy namul, chinese broccoli, assorted banchan
NORTH SHORE-STYLE KAUA'I SHRIMP	spicy garlic sauce, edamame, carrots, (additional \$4 per person)
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	shiitake mushroom, salt-baked potatoes (additional \$7 per person)
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

SELECT TWO OPTIONS SERVED INDIVIDUALLY

Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly

SELECT ONE OPTION SERVED INDIVIDUALLY

\$ 4 5 PER PERSON



WAI LUNCH

INDIVIDUALLY PLATED

Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
MARKET VEGETABLE POKE	baby tomatoes, long beans, shishito peppers
UNAGI AND BUTTERFISH ARANCINI	tsukudani, kabayaki mustard
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
KONA KAMPACHI CEVICHE	pickled tomato, avocado salsa, fresh corn tortillas
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
'FRIED CHICKEN'	kimchee vinaigrette, garlic soy sauce, ssam fixin's

SELECT THREE OPTIONS

Main Plates

MOCHI-CRUSTED OPAH	chili-lime dressed slaw, spiced peanuts
HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
NORTH SHORE-STYLE KAUA'I SHRIMP	spicy garlic sauce, edamame, carrots, short-grain rice
ROASTED JAPANESE EGGPLANT	assorted banchan, kimchee fried rice
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	shiitake mushroom, salt-baked potatoes (additional \$7 per person)
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

SELECT THREE OPTIONS

Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus

SELECT TWO OPTIONS

\$ 5 5 PER PERSON



MAUI DINNER

FAMILY-STYLE & INDIVIDUALLY PLATED

Pupus

AHI TUNA POKE NACHOS	avocado salsa, bubu arare, wonton chips
MAITAKE MUSHROOM TEMPURA	yuzu mousseline, scallion, togarashi-lime
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's
S.P.A.M. MUSUBI	mochi-crusteD smoked pork arabiki meatloaf
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)

SELECT THREE OPTIONS SERVED FAMILY-STYLE

Main Plates

HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
ROASTED JAPANESE EGGPLANT	assorted banchan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	assorted banchan, bok choy namul
MOCHI-CRUSTED OPAH	chili-lime dressed slaw, spiced peanuts
NORTH SHORE-STYLE KAUA'I SHRIMP	garlic butter sauce, edamame, carrot, short-grain rice
PEPPER-CRUSTED BAVETTE	shiitake mushroom, salt-baked potatoes (additional \$7 per person)
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

SELECT THREE OPTIONS SERVED FAMILY-STYLE

Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly

SELECT ONE OPTION SERVED INDIVIDUALLY

\$ 7 5 PER PERSON



GRAND LUAU DINNER

FAMILY-STYLE FEAST

Cold Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
MARKET VEGETABLE POKE	baby tomatoes, long beans, shishito peppers

SELECT THREE OPTIONS

Hot Pupus

UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's
S.P.A.M. MUSUBI	mochi-crusteD smoked pork arabiki meatloaf
MAITAKE MUSHROOM TEMPURA	yuzu mousseline, scallion, togarashi-lime
BIG FIN REEF SQUID	shishito pepper, calamansi aioli

SELECT THREE OPTIONS

GINGER & SCALLION WHOLE BROILED KONA KAMPACHI
roasted eryngii mushrooms, coconut rice, kaffir lime vinaigrette

ADDITIONAL MID-COURSE

\$35 PER PERSON

Main Plates

ACCOMPANIED BY CHEF SELECTION OF SIDES

HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
JAPANESE ROASTED EGGPLANT	assorted banchan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	assorted banchan, bok choy namul
MOCHI-CRUSTED OPAH	chili-lime dressed slaw, spiced peanuts
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	shiitake mushroom, salt-baked potatoes (additional \$7 per person)
NORTH SHORE-STYLE KAUA'I SHRIMP	garlic butter sauce, edamame, carrot, short-grain rice
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

SELECT THREE OPTIONS

Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly
COFFEE & CREAM SHAVE ICE	vanilla-tapioca manulele panna cotta, lamill coffee gelée
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus

SELECT TWO OPTIONS SERVED INDIVIDUALLY

\$95 PER PERSON



Sommelier Selection Wine Options

PRICED PER BOTTLE

SPARKLING

PIERRE GERBAIS *GRAINS DE CELLES* 95

Champagne, France NV
citrus, brioche, almonds

LANGLOIS-CHATEAU *CREMANT DE LOIRE* 55

Loire Valley, France NV
apple, meyer lemon, toast

KRUG GRAND CUVÉE 535

Champagne, France NV
citrus fruits, almonds, marzipan

WHITE

SANDHI CHARDONNAY 67

Santa Barbara, California 2015
meyer lemon, white flowers, pinenuts

SOMM BLANC SAUVIGNON BLANC 67

North Coast, California 2016
grapefruit, passion fruit, almond

RED

PENCE ESTATE PINOT NOIR 67

Sta. Rita Hills, California 2017
red plum, strawberry, anise

PIED A TERRE CABERNET SAUVIGNON 72

Sonoma, California 2015
black cherry, cassis, violet

LIGNIER MICHELOT Nuits St. Georges PINOT NOIR 325

Burgundy, France 2015
cherry, raspberry, dried rose petals

CHATEAU MONTELENA CABERNET SAUVIGNON 250

Napa Valley, California 2014
black currant, cassis, baking spice

ROSE

LA BERNARDE 'LES HAUTS DU LUC' CINSULT 51

Provence, France 2018
cherry, tangerine, rose petals

FOR FURTHER SELECTIONS, PLEASE CONTACT OUR SOMMELIER

BEN HIGASHI

BHIGASHI@TRAILBLAZERTAVERN.COM



Supplement Dishes & Sides

TO BE ADDED TO ANY SIGNATURE MENU
PRICED PER PERSON

LAND

Pepper-Crusted Rib Eye	18
Porchetta Lau Lau	30

SEA

Half Maine Lobster	25
Diver Scallops	12

SIDES

Kimchee & Pork Belly Fried Rice	10
Yaki-Onigiri with Black Truffle Butter	9
Blistered Long Beans with Szechuan Peanuts	9
Sautéed Pea Greens with House-made XO	10

Cocktail Reception Options

STATIONARY PLATTERS

\$52 EACH (SERVES 10)

Ahi Poke Nachos
Kona Kampachi Tostadas
Prosciutto & Pineapple Skewers
Unagi & Butterfish Arancini
S.P.A.M. Musubi
Spicy Fried Chicken Lettuce Cups
Vegetable Poke
Togarashi-Spiced Grilled Pineapple
Mochi-Crusted Vegetable Tofu

CHEF STATIONS

Whole Roasted Kalhua Pig
includes steamed buns & traditional condiments
\$750 EACH (SERVES 20-30)

Build-Your-Own Poke
Brown and White rice
Ahi Tuna, Salmon and Vegetarian Poke
Chef's selection of condiments and sauces
\$30 PER PERSON

Ginger & Scallion Whole Broiled Kona Kampachi
eryngii mushrooms, coconut rice, bok choy
kaffir lime vinaigrette
\$30 PER PERSON

Shellfish Display
includes seasonal oysters, king crab, shrimp, lobster
\$25 PER PERSON