

## TODAY'S MENU 10.21.18

### THE CHEFS' LINE

GUEST CHEF JENEE KIM  
SHORT RIB GALBI  
KIMCHI FRIED RICE

BUTTER-POACHED LOBSTER  
THAI CHILI PAPAYA SLAW  
COCONUT, RED CURRY

GUEST CHEF JEFF CERCIELLO  
SLOW-ROASTED DRY-AGED RIBEYE  
KING TRUMPET MUSHROOMS  
CHARRED RED ONION AGRODOLCE  
BLACK GARLIC VINAIGRETTE

### MINDFUL GREENS

HEIRLOOM TOMATO SALAD  
DASHI, FURIKAKE  
SOFT BOILED EGGS

CAESAR SALAD  
FOCACCIA CROUTONS  
PARMESAN FRICO

GUEST CHEF JEFF CERCIELLO  
AVOCADO HUMMUS  
PISTACHIO SALSA VERDE  
NIGELLA SEEDS  
HOUSE-BAKED LAVASH  
&

SMASHED SOLANO VALLEY  
SWEET POTATOES  
WALNUT DUKKAH  
STRAUSS YOGURT

### FROM THE SMOKER

MARY'S BBQ CHICKEN

ST. LOUIS-STYLE RIBS

MAC 'N CHEESE

BAKED BBQ BEANS

BRUSSELS COLESLAW

CORNBREAD

### ARTISANAL CHEESE & CHARCUTERIE

MUSTARDS, FRUIT PRESERVES  
HOUSE-MADE PICKLES

### BREAKFAST OF CHAMPIONS

PRALINE FRENCH TOAST  
SMOKED MAPLE SYRUP

MIXED BERRY CHIA PUDDING  
TOASTED COCONUT

### FROM THE DIM SUM CART

CHEFS SELECTION OF  
STEAMED & FRIED DUMPLINGS

### SHELLFISH PARADISE

KUSSHI OYSTERS ON  
THE HALF SHELL

SPICE-POACHED GULF SHRIMP

ALASKAN KING CRAB

OCTOPUS POKE  
KIMCHEE SAUCE

### KIDS' CORNER

CORN DOG NUGGETS  
WHOLE GRAIN HONEY MUSTARD  
CHEESE SAUCE

CHICKEN TENDERS

HOUSE-MADE POTATO CHIPS

### SWEET ENDINGS

LIQUID NITROGEN  
COOKIE DOUGH BITES

THAI TEA BOBA PUDDING

LOADED DONUTS

VEGAN MANGO CHEESECAKE  
COOKIES | TREATS FOR YOUR SEATS

### GAME DAY LIBATIONS

GUEST BARISTA CRAIG MIN  
LAMILL ESPRESSO MARTINI  
&

JAPANESE MATCHA MARTINI

DIANE'S BLOODY MARY

GUEST SOMMELIER RAJAT PARR

SANDHI, CHARDONNAY  
SANTA BARBARA 2015

SANDHI, PINOT NOIR  
SANTA BARBARA 2016



MICHAEL MINA'S  
**TAILGATE**

# OCTOBER 21, 2018

## SAN FRANCISCO 49ERS

VS

## LOS ANGELES RAMS

SHARE YOUR GAME DAY MEMORIES USING #MINATAILGATE  
FOR A CHANCE TO WIN PRIZES THROUGHOUT THE DAY.

## GUEST CHEF JENEE KIM

CHEF/OWNER  
PARK'S BARBEQUE  
LOS ANGELES, CA



**"In my childhood years, my father was the inspiration for me to start cooking. His encouraging words fueled my passion to dive deeper. Never compromise your values and never ever give up!"**

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### FEATURED DISH

**"SHORT RIB GALBI"**  
KIMCHI FRIED RICE

Born in Seoul Korea, Chef Jenee Kim graduated from Seoul Women's College with a degree in Culinary Science. After moving to Los Angeles with her two children in 2000 Chef Jenee opened the acclaimed Park's BBQ in Los Angeles' Koreatown district in 2003. With its commitment to the highest quality ingredients, "Park's", which it has come to be known, quickly became a local favorite, and is now widely regarded as the finest authentic Korean BBQ restaurant in Southern California. Park's and Chef Jenee have been given numerous awards and have been featured in countless media; most recently, Ugly Delicious with Chef David Chang. The traditional Korean cuisine married with Chef Jenee's inventive view on flavors has pushed Korean cuisine to new heights.

## GUEST CHEF JEFF CERCIELLO

CHEF/OWNER  
FARMSHOP  
MARIN, CA



**"Yes,  
Chef."**

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### FEATURED DISH

**"SLOW-ROASTED DRY-AGED RIBEYE"**  
KING TRUMPET MUSHROOMS, CHARRED RED ONION AGRODOLCE  
BLACK GARLIC VINAIGRETTE

Jeff Cerciello's career began in 1991 and evolved from working at some of the most celebrated and critically-lauded restaurants in the world to conceptualizing and founding Farmshop Santa Monica, Farmshop Marin and FS Wholesale Bakery. A native Californian who grew up in Southern California, Jeff embraces all that the Golden State has to offer which is echoed in his unparalleled relationships with California producers. Farmshop was created with enthusiasm and passion to highlight these relationships. Farmshop is reflective of Jeff's long-standing commitment to California farmers, ranchers, butchers, bakers, creameries, winemakers, designers, and artisanal producers. Noted for its creativity, innovation and dedication to quality, Farmshop's market driven restaurants and well-edited, highly curated market invite you to experience California in an immersive culinary road trip.

Prior to founding Farmshop, Jeff started at The French Laundry and was ultimately promoted to Culinary Director of Casual Dining for The Thomas Keller Restaurant Group. During his fourteen-year tenure at TKRG, he was involved in all aspects of the acclaimed restaurant group, spearheading the openings of the trios of Bouchons and Bouchon Bakeries, and conceptualizing and opening Ad Hoc.

## GUEST BARISTA CRAIG MIN

FOUNDER, CEO  
LAMILL COFFEE  
LOS ANGELES, CA



“Always think of others before yourself. Protect your values at all costs. If it’s not right, do it over till it is.”

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### FEATURED COCKTAILS

LAMILL ESPRESSO MARTINI  
BLISS ESPRESSO, GREY GOOSE, KAHLUA

JAPANESE MATCHA MARTINI  
MATCHA SYRUP, GREY GOOSE  
STRAUSS ORGANIC MILK

Craig Min was hooked on coffee at age 12. As a child, he grew up among his family’s coffee business and, at age 14, was already helping to run the small company. While the rest of his friends were learning to drive, Min was roasting, organizing inventory and sitting in on meetings with vendors, learning everything he could about the world of coffee. Min took the reins of the company in 1997 and rechristened it LAMILL Coffee. Sensing an opportunity, he began to approach smaller, high-end restaurateurs for partnerships of where he met notable chefs including Michael Mina, and also won numerous awards for “Best Coffee.”

## GUEST SOMMELIER RAJAT PARR

WINE DIRECTOR, MINA GROUP  
DOMAINE DE LA CÔTE, SANDHI  
SANTA BARBARA, CA



“My journey in wine has been a life-defining adventure.”

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### FEATURED WINES

SANDHI, CHARDONNAY, SANTA BARBARA 2015  
SANDHI, PINOT NOIR, SANTA BARBARA 2016

Rajat Parr is a three time James Beard Award-winning author, sommelier, and winemaker. Born in Calcutta, Rajat credits his uncle in London for first introducing him to great wines. After earning a bachelor’s degree in Hotel Administration, Rajat entered the Culinary Institute of America at Hyde Park, New York. He began his wine career as an apprentice to acclaimed master sommelier, Larry Stone at Rubicon in San Francisco.

Rajat went on to become wine director for The Mina Group, overseeing the wine programs in each restaurant as the group grew to 25 outposts throughout the world. Rajat partnered with Sashi Moorman in 2009, founding Sandhi Wines, a négociant based in the Sta. Rita Hills. Together with Sashi, Parr also oversees Evening Land’s Seven Springs Vineyard in Oregon’s Eola-Amity Hills. Rajat’s profound knowledge of wines, enduring relationships with producers and renowned tasting abilities have made him a legend in the industry.