



W E L C O M E T O M I C H A E L M I N A

For years, I've yearned to celebrate the Middle Eastern flavors that defined my childhood. I'm honored to now have this opportunity to pair the traditions of my family's home cooking with new, innovative techniques, and bold ingredients centered around the ultimate spice journey.

6 COURSE MENU 145

C O U R S E O N E

TERRINE OF BEETROOT

Dukkah, Marcona Almond, Goat Feta

C O U R S E T W O

CAULIFLOWER 'SCHNITZEL'

Fairytale Eggplant, Tumeric, Caper

C O U R S E T H R E E

HAND-CUT TAJARIN

Parmigiano-Reggiano Bruna, Meyer lemon

C O U R S E F O U R

VARIATION OF YOUNG CARROT

Harissa, Freekeh, Black Lime Yogurt

C O U R S E F I V E

TENBRINK KURI VELOUTÉ SQUASH

Chanterelle, Charred Onion, Hen Egg

C O U R S E S I X

MILK CHOCOLATE

Persimmon, Graham, Candy Cap

To view the video featuring the entire new menu, centered around the ultimate spice journey visit: <http://bit.ly/MINASFSpice>

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