

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.

MICHAEL MINA RESERVE CAVIAR SERVICE

Amur Kaluga, Russian Osetra, Golden Osetra, MINA Reserve |MP
Fateer, Laffa, Kefir, Hibiscus-Infused Shallot

6 COURSE MENU 195

WINE PAIRING 180 | RESERVE WINE PAIRING 300

C O U R S E O N E

HALF MOON BAY PRINCESS CRAB

Heart of Palm, Cucumber, Harissa Broth

WHITE & GREEN ASPARAGUS

Fava Bean Besara, Meyer Lemon, Sesame Halva

TARTARE OF AHI TUNA

Urfa Pepper, Pine Nut, Citrus

C O U R S E T W O

STEAMED ARAUCANA EGG

Hazelnut Dukkah, Foraged Mushroom, Coconut & Garlic Broth

CHARCOAL-GRILLED BABY OCTOPUS

Ful Medames, Quail Egg, Cardamom Schug

CRISPY VEAL SWEETBREAD 'SCHNITZEL'

Fairytale Eggplant, Turmeric, Caper

C O U R S E T H R E E

SWEET ONION KOSHARY

Devil's Gulch Rabbit Dolma, Mombar Mahshy

RICOTTA GNUDI

Beef Kubbe, Medjool Date, Sumac

KALUGA CAVIAR TAJARIN *Supplement* | 25

Chive, Rose Mallow, Meyer Lemon

C O U R S E F O U R

WILD MAINE HALIBUT

Artichoke, Morel Mushroom, Garbanzo Bean, Black Tahini

TAI SNAPPER

Molokhiya, Tomato & Shellfish Stew, Celtuce

GRILLED MAINE LOBSTER *Supplement* | 45

C O U R S E F I V E

WOLFE RANCH GRILLED QUAIL

Stinging Nettle, Kefta, Coachella Corn

DON WATSON SPRING LAMB

Black Harissa, Young Carrot, English Pea

YEMENITE-STYLE BEEF RIBEYE

Wild Ramp, Sunchoke, Black Olive

C O U R S E S I X

CHOCOLATE BABA

Kataifi, Orange Blossom, Carob, Thai Basil

EGYPTIAN MANGO

Pistachio, Labneh, Mint

POACHED RHUBARB

Coconut Marshmallow, Sweet Herb

JASPER HILL HARBISON CHEESE

Spiced Walnut, Honeycomb, Meadow Cress

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.

A 4% surcharge will be added for all food and beverages for San Francisco employer mandates.