



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

WHITE & GREEN ASPARAGUS

Fava Bean Besara, Meyer Lemon, Sesame Halva

C O U R S E T W O

CAULIFLOWER 'SCHNITZEL'

Fairytale Eggplant, Turmeric, Caper

C O U R S E T H R E E

HAND-CUT TAJARIN PASTA

Petite Pois, Morel Mushroom, Artichoke, Meyer lemon

C O U R S E F O U R

SPRING LEGUME & BABY CARROT

Iacopi Pea, Freekeh, Black Lime Yogurt

C O U R S E F I V E

STEAMED ARAUCANA EGG

Hazelnut Dukkah, Foraged Mushroom, Coconut & Garlic Broth

C O U R S E S I X

EGYPTIAN MANGO

Pistachio, Labneh, Mint

*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.