



## SUMMER OF MINA TASTING MENU

*Menu 90 per person | Summer Wine Pairing 88 per person*

### AMUSE BOUCHE

#### TRIO OF RAW & CHILLED\*

HAMACHI PROVENÇAL | CUCUMBER, TOMATO RAISINS, SAUCE VIERGE  
MARINATED MONTEREY BAY SQUID | BELL PEPPER DASHI, YUZU, URFA  
MADAI SNAPPER CRUDO | DAIKON-HORSERADISH, CRISPY SCALES

#### SWEET CORN GAZPACHO

BRISTOL BAY KING CRAB, SUMMER MELON, HEIRLOOM TOMATO

#### HOT CHARCOAL-GRILLED SHELLFISH BRUSHED WITH MISO, GARLIC & YUZUKOSHŌ

39 SUPPLEMENT

#### APPLEWOOD-GRILLED BRANZINO

CHERMOULA, HARICOTS COCO, BRAISED MARCONA ALMONDS

OR

#### PRIME BEEF FILET MIGNON\*

SHALLOT-POTATO CAKE, CREAMED SPINACH

15 SUPPLEMENT

#### VALRHONA CHOCOLATE CAKE

MILK CHOCOLATE MOUSSE, GUANAJA CHOCOLATE CUSTARD, RASPBERRY SORBET

## SIGNATURE TASTING MENU

*Menu 148 per person | Wine Pairing 98 per person*

### AMUSE BOUCHE

#### MICHAEL MINA'S CAVIAR PARFAIT\*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

28 SUPPLEMENT

#### TARTARE OF AHI TUNA\*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

#### PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

#### MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

#### AMERICAN WAGYU RIB EYE ROSSINI\*

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

#### ROOT BEER FLOAT

PECAN-CHOCOLATE CHIP COOKIE, VANILLA ICE CREAM, IBC ROOT BEER

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience*

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*