

SUMMER OF MINA BAR MENU

ROASTED FOIE GRAS SLIDERS 23

PEACH MOSTARDA, TOASTED BRIOCHE

PACIFIC & ATLANTIC OYSTERS* 18/34

CHARCOAL-GRILLED OR ICE COLD

CLAMS CASINO 15

BENTON'S BACON, SWEET PEPPER, ZA'ATAR

TARTARE OF AHI TUNA* 18

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

MAN'OUSHE 14

BABA GANOUSH, FUL MEDAMES, LABNEH

LEMONGRASS-POACHED PRAWNS 16

BELVEDERE COCKTAIL SAUCE, GARLIC CRÈME FRAÎCHE

TASTING OF RAW & CHILLED* 36

HAMACHI PROVENÇAL

MADAI CRUDO

MARINATED MONTEREY BAY SQUID

MICHAEL MINA'S CAVIAR PARFAIT* 19

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

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.