



EVENT DINING  
2019



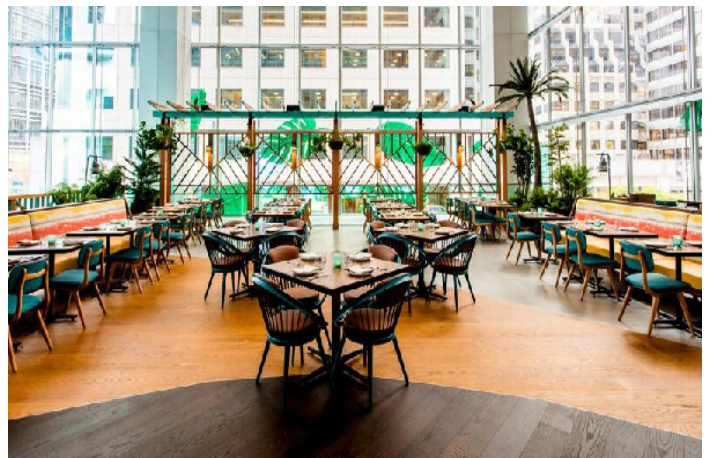
## Trailblazer Tavern

Trailblazer Tavern is a high-energy dining concept that brings to life the spirit and flavors of the islands of Hawaii. Located at the Salesforce Building at 350 Mission Street in San Francisco's Financial District, Trailblazer combines traditional Japanese and Polynesian charm with modern, urban sophistication to create a dynamic social dining experience.

Inspired by the lifestyle and culture of Hawaii, Trailblazer Tavern marries the unmatched talent and expertise of James Beard-nominated Hawaiian chefs, Michelle Karr-Ueoka and Wade Ueoka with MINA Group's innovative approach to upscale dining and Salesforce's 'Ohana' culture. This culture embodies the spirit of family, including employees, customers, partners, and the community. The team will draw inspiration from their backgrounds and travels to create a lively gathering place for locals and visitors to dine, imbibe and revel in the heart of San Francisco.

### LOCATION

350 MISSION STREET  
SAN FRANCISCO, CA 94105  
415.668.7228



**MANAGING CHEF**  
MICHAEL MINA  
MICHELLE KARR-UEOKA  
WADE UEOKA

**GENERAL MANAGER**  
JERRY TABIJE

**FULL RESTAURANT BUYOUT**  
200 SEATED

**MEZZANINE**  
72 RECEPTION

**OHANA ROOM**  
24 SEATED



### EVENT DINING

Trailblazer Tavern can accommodate a party, large or small, and can host special events for either lunch or dinner. Adorned with scenic images of islands of Hawaii, Trailblazer Tavern offers the Ohana Room separated from the main restaurant. This room is equipped with a flat screen monitor for AV needs and can accommodate groups up to 18 guests as a seated lunch or dinner. The restaurant is also available to reserve partially and in its entirety for any special event.





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 43 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as MICHAEL MINA, INTERNATIONAL SMOKE, AND PABU IZAKAYA.

## MICHELLE KARR & WADE UEOKA

Chef Wade Ueoka and wife/Pastry Chef Michelle Karr-Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii regional cuisine. Both have traveled around the world, and draw inspiration from their journeys, but none bigger than the melting pot of Hawaii, drawing from its exotic local bounty. In February 2014, MW Restaurant was nominated by the James Beard Foundation in the category of Best New Restaurant.





## MAKANI LUNCH

SERVED FAMILY STYLE & INDIVIDUALLY PLATED

### Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
ORZO SALAD	long bean, fried tofu, chili lime vinaigrette
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's

SELECT TWO OPTIONS SERVED FAMILY-STYLE

### Main Plates

MOCHI-CRUSTED OPAH	chili-lime orzo, thai basil, long bean
HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
ROASTED JAPANESE EGGPLANT	assorted ban chan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	bok choy namul, chinese broccoli, assorted ban chan
NORTH SHORE-STYLE KAUA'I SHRIMP	spicy garlic sauce, edamame, carrots, (additional \$4 per person)
SHORTRIB 'POT ROAST'	lotus root, salsify, black truffle-soy
PEPPER-CRUSTED SKIRT STEAK	shiitake mushroom, salt-baked potatoes (additional \$7 per person)

SELECT TWO OPTIONS SERVED INDIVIDUALLY

### Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly

SELECT ONE OPTION SERVED INDIVIDUALLY

\$ 4 5 PER PERSON



## WAI LUNCH

INDIVIDUALLY PLATED

### Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
ORZO SALAD	long bean, fried tofu, chili lime vinaigrette
MARKET VEGETABLE POKE	baby tomatoes, long beans, shishito peppers
UNAGI AND BUTTERFISH ARANCINI	tsukudani, kabayaki mustard
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
KONA KAMPACHI CEVICHE	pickled tomato, avocado salsa, fresh corn tortillas
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
'FRIED CHICKEN'	kimchee vinaigrette, garlic soy sauce, ssam fixin's

SELECT THREE OPTIONS

### Main Plates

MOCHI-CRUSTED OPAH	chili-lime orzo, thai basil, long bean
HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
NORTH SHORE-STYLE KAUA'I SHRIMP	spicy garlic sauce, edamame, carrots, short-grain rice
ROASTED JAPANESE EGGPLANT	assorted ban chan, kimchee fried rice
SHORTRIB 'POT ROAST'	lotus root, salsify, black truffle-soy
PEPPER-CRUSTED SKIRT STEAK	shiitake mushroom, salt-baked potatoes (additional \$7 per person)

SELECT THREE OPTIONS

### Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus

SELECT TWO OPTIONS

\$ 5 5 PER PERSON





## MAUI DINNER

FAMILY-STYLE & INDIVIDUALLY PLATED

### Pupus

AHI TUNA POKE NACHOS	avocado salsa, bubu arare, wonton chips
ORZO SALAD	long bean, fried tofu, chili lime vinaigrette
MAITAKE MUSHROOM TEMPURA	yuzu mousseline, scallion, togarashi-lime
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette
UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's
S.P.A.M. MUSUBI	mochi-crusteD smoked pork arabiki meatloaf
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)

SELECT THREE OPTIONS SERVED FAMILY-STYLE

### Main Plates

HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
ROASTED JAPANESE EGGPLANT	assorted banchan, kimchee fried rice
BANANA-LEAF STEAMED SNAPPER	young ginger, fennel, lilikoi citronette
MISO HONEY-GLAZED BUTTERFISH	assorted banchan, bok choy namul
MOCHI-CRUSTED OPAH	chili-lime orzo, thai basil, long bean
NORTH SHORE-STYLE KAUA'I SHRIMP	garlic butter sauce, edamame, carrot, short-grain rice
PEPPER-CRUSTED SKIRT STEAK	shiitake mushroom, salt-baked potatoes (additional \$7 per person)

SELECT THREE OPTIONS SERVED FAMILY-STYLE

### Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly

SELECT ONE OPTION SERVED INDIVIDUALLY

\$ 7 5 PER PERSON



## GRAND LUAU DINNER

FAMILY-STYLE FEAST

### Cold Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
ORZO SALAD	long bean, fried tofu, chili lime vinaigrette
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional \$4 per person)
GRAINS & SPROUTS SALAD	papaya, spicy & sour plum vinaigrette

SELECT THREE OPTIONS

### Hot Pupus

UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
FRIED CHICKEN	kimchee vinaigrette, garlic soy sauce, ssam fixin's
S.P.A.M. MUSUBI	mochi-crusteD smoked pork arabiki meatloaf
MAITAKE MUSHROOM TEMPURA	yuzu mousseline, scallion, togarashi-lime
BIG FIN REEF SQUID	shishito pepper, calamansi aioli

SELECT THREE OPTIONS

### Main Plates

ACCOMPANIED BY CHEF SELECTION OF SIDES

HULI-HULI CHICKEN	rice cakes, chinese broccoli, chili sauce
JAPANESE ROASTED EGGPLANT	assorted banchan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	assorted banchan, bok choy namul
BANANA-LEAF STEAMED SNAPPER	young ginger, fennel, lilikoi citronette
MOCHI-CRUSTED OPAH	chili-lime orzo, thai basil, long bean
SHORTTRIB 'POT ROAST'	lotus root, salsify, black truffle-soy
PEPPER-CRUSTED SKIRT STEAK	shiitake mushroom, salt-baked potatoes (additional \$7 per person)
NORTH SHORE-STYLE KAUA'I SHRIMP	garlic butter sauce, edamame, carrot, short-grain rice

SELECT THREE OPTIONS

### Dessert

MW CHOCOLATE CAKE	valrhona manjari chocolate dobash, jivara chocolate crunch
COCONUT CAKE	coconut chiffon, haupia pudding, vanilla chantilly
COFFEE & CREAM SHAVE ICE	vanilla-tapioca manulele panna cotta, lamill coffee gelée
STRAWBERRY SHAVE ICE	haupia tapioca, coconut sorbet, strawberry-hibiscus

SELECT TWO OPTIONS SERVED INDIVIDUALLY

\$95 PER PERSON





## Sommelier Selection Wine Options

PRICED PER BOTTLE

### SPARKLING

HENRIOT SOUVERAIN BRUT Champagne, France NV citrus, brioche, almonds	96
CASA COSTE PIAN PROSECCO Veneto, Italy 2017 apple, peach, elderberry	56

### WHITE

SANDHI CHARDONNAY Santa Barbara, California 2015 meyer lemon, white flowers, pinenuts	68
SOMM BLANC SAUVIGNON BLANC North Coast, California 2016 grapefruit, passion fruit, almond	64

### RED

MONTE RIO CELLARS SYRAH North Coast, California 2016 blackberries, pepper, licorice	64
MONTESECONDO <i>IL ROSPO</i> CABERNET SAUVIGNON Tuscany, Italy 2016 black cherry, cassis, violet	72

### ROSE

DOMAINE SÉROL CÔTE ROANNAISE <i>CABOCHARD</i> GAMAY Loire Valley, France 2016 strawberry, red currants, cranberry	60
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FOR FURTHER SELECTIONS, PLEASE CONTACT OUR SOMMELIER

RICHARD YEAGER

[RYEAGER@TRAILBLAZERTAVEN.COM](mailto:RYEAGER@TRAILBLAZERTAVEN.COM)



## Supplement Dishes & Sides

TO BE ADDED TO ANY SIGNATURE MENU  
PRICED PER PERSON

### LAND

Pepper-Crusted Rib Eye	18
Liberty Farm's Roast Duck	9
A-5 Miyazaki Wagyu	35

### SEA

Half Maine Lobster	25
Diver Scallops	12

### GRAINS

Kimchee & Pork Belly Fried Rice	7
Yaki-Onigiri with Black Truffle Butter	6

## Cocktail Reception Options

### STATIONARY PLATTERS

\$52 EACH (SERVES 10)

- Ahi Poke Nachos
- Kona Kampachi Tostadas
- Prosciutto & Pineapple Skewers
- Unagi & Butterfish Arancini
- S.P.A.M. Musubi
- Spicy Fried Chicken Lettuce Cups
- Fried Tofu Orzo Salad
- Vegetable Poke
- Togarashi-Spiced Grilled Pineapple
- Mochi-Crusted Vegetable Tofu

### CHEF STATIONS

Whole Roasted Kalhua Pig  
includes steamed buns & traditional condiments

\$750 EACH (SERVES 20-30)

Shellfish Display  
includes seasonal oysters, king crab, shrimp, lobster

\$25 PER PERSON