

MINA'S
FISH HOUSE

New Year's Eve Dinner

Monday, December 31, 2018

Crudo of Marlin

Citrus, Seagrass, Shaved Hearts of Palm
Shiso Cream, Chili Oil

Domaine Delaporte Sancerre, Loire Valley 2017

Kona Lobster & Coconut Bisque

Black Truffle Boba, Alaskan King Crab
Makrut Lime, Crispy Shallot

*Birichino Chenin Blanc 'Jurassic Park Vineyard,'
Santa Ynez Valley 2015*

Hokkaido Scallop

Classic Gnocchi, Saffron & Mussel Emulsion
Sea Asparagus, Water Spinach

Jordan Chardonnay, Russian River Valley 2014

Choice of

Certified Angus N.Y. Strip Steak & Kona Lobster

Black Winter Truffle, Celery Root
Hen of the Woods Mushrooms, Tatsoi, Veal Glacé

Château Gombaude-Guillet, Pomerol 2011

Or

Ahi Tuna & Foie Gras

Wood Oven-Roasted Parsnip, Fig Jus
Black Winter Truffle, Mizuna

Jean-Paul Thévené Morgon, Beaujolais 2013

Waiola Coconut Meringue

Coconut Chantilly, Rum Caramel, Pineapple Sorbet

*Domaine de l'Alliance 'Sauvé des Eaux,'
Blanc Atlantique 2012"*

195 per adult

95 optional wine pairing

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.