

MINA'S FISH HOUSE

New Year's Eve Dinner

Monday, December 31, 2018

Kiawe-Smoked Burrata

Roasted Baby Beets, Calabrian Chili, Saba, Marcona Almond

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

Butternut Squash Soup

Sweet & Sour Squash, Candied Pumpkin Seeds, Crème Fraîche

Jordan Chardonnay, Russian River Valley 2014

BBQ Glazed Local Baby Carrots

Goat Cheese Mousse, Mānoa Honey, Seeds & Nuts

Reverdy Sancerre Rosé, Loire Valley 2016

Classic Gnocchi

Black Winter Truffle, Hen of the Woods Mushrooms,
Wood Oven-Roasted Parsnip

Jean-Paul Thévene 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.