



EVENT DINING  
2019



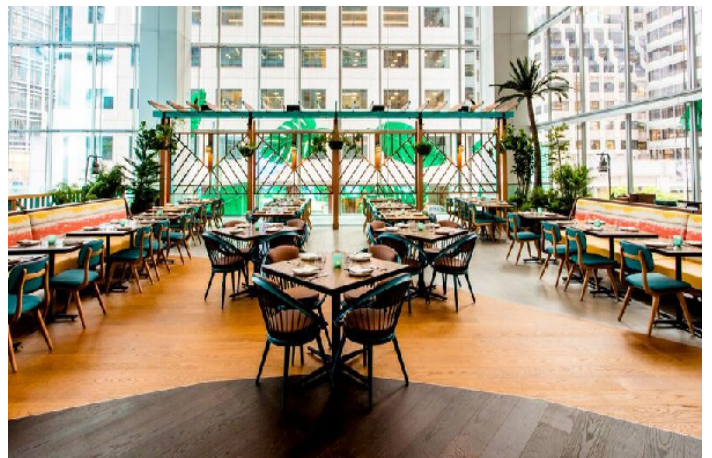
## Trailblazer Tavern

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.

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## 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	noru 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 banchan, kimchee fried rice
MISO HONEY-GLAZED BUTTERFISH	bok choy namul, chinese broccoli, assorted banchan
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)
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

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 banchan, 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)
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

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



A MICHAEL MINA RESTAURANT  
EVENT DINING

## 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
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)
SHORTTRIB 'POT ROAST'	lotus root, salsify, black truffle-soy
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

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

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## 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
MOCHI-CRUSTED OPAH	chili-lime orzo, thai basil, long bean
SHORTRIB '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
'LOCO MOCO'	beet & bean patty, sunny side farm egg, shiitake gravy

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

\$ 9 5 PER PERSON





## Sommelier Selection Wine Options

PRICED PER BOTTLE

### SPARKLING

HENRIOT SOUVERAIN BRUT 96  
Champagne, France NV  
citrus, brioche, almonds

CASA COSTE PIAN PROSECCO 56  
Veneto, Italy 2017  
apple, peach, elderberry

### WHITE

SANDHI CHARDONNAY 68  
Santa Barbara, California 2015  
meyer lemon, white flowers, pinenuts

SOMM BLANC SAUVIGNON BLANC 64  
North Coast, California 2016  
grapefruit, passion fruit, almond

### RED

MONTE RIO CELLARS SYRAH 64  
North Coast, California 2016  
blackberries, pepper, licorice

PIED A TERRE CABERNET SAUVIGNON 72  
Sonoma, California 2015  
black cherry, cassis, violet

### ROSE

DOMAINE SÉROL CÔTE ROANNAISE *CABOCHARD* GAMAY 60  
Loire Valley, France 2016  
strawberry, red currants, cranberry

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
A-5 Miyazaki Wagyu	35

### SEA

Half Maine Lobster	25
Diver Scallops	12

### SIDES

Kimchee & Pork Belly Fried Rice	10
Yaki-Onigiri with Black Truffle Butter	9
Blistered Long Beans with Szechuan Peanuts	9
Roasted Broccolini With House-made XO	10

## 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