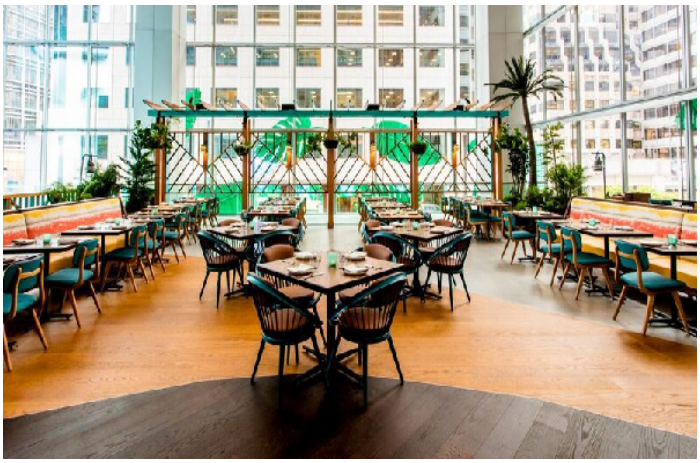
EVENT DINING
2019

Trailblazer Tavern

San Francisco's Hawaiian hideaway – Trailblazer Tavern is an unforgettable culinary experience mixed with oceans of flavor drawn from the Hawaiian Islands and the Pacific Rim. With a little bit of paradise infused in every detail, this culinary experience crafted by Chef Michael Mina and James Beard-nominated Hawaiian Chefs Michelle Karr-Ueoka and Wade Ueoka of Honolulu's MW Restaurant is a tribute to the trio's shared love of the Islands nestled in San Francisco's burgeoning East Cut neighborhood.



Located within the Salesforce East building, Trailblazer Tavern offers high-energy dining that blends the true Aloha spirit with the magic of its signature chefs across a series of dishes all infused with the bountiful flavors of the Pacific Ocean. With an array of Hawaiian and Pacific Islands inspired dishes, fruit-forward cocktails, and award-winning desserts – this is more than just a tavern, this is an island of craveable whimsy. Whether you want to seal the deal over a memorable lunch, indulge in an unparalleled happy hour or dine on the best desserts in San Francisco Trailblazer Tavern reminds you that the perfect day starts and ends in paradise.

LOCATION
350 MISSION STREET
SAN FRANCISCO, CA 94105

MANAGING CHEF
MICHAEL MINA
MICHELLLE KARR-UEOKA
WADE UEOKA

GENERAL MANAGER
JERRY TABIJE

FULL RESTAURANT BUYOUT
200 RECEPTION
125 SEATED

MEZZANINE
72 RECEPTION

OHANA ROOM
24 SEATED

415.625.5460
EVENTS-SF@TRAILBLAZERTAVERN.COM
WWW.MICHAELMINA.NET

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 24 guests as a seated lunch or dinner. The restaurant is also available to reserve partially and in its entirety for any special event.

Born in Cairo, Egypt, and raised in Ellensburg, Washington, Chef Michael Mina has enjoyed a love affair with the kitchen, creating memorable dining experiences for guests from a very early age.

Chef Mina's epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park. During those 18 months of formal schooling, he spent his weekends sharpening his natural talents with hands-on experience in Charlie Palmer's kitchen at the upscale Aureole in New York City.

At the start of his career, Chef Mina was presented with the opportunity of a lifetime with then-executive chef of the Bel Air Hotel in Los Angeles, Chef George Morrone. The two were asked to develop a concept and create a menu for an upscale seafood restaurant in San Francisco – the city Chef Mina had dreamed of calling home one day.

Welcomed to San Francisco by a major earthquake his second day in the city, he was unfazed and went to work immediately under Chef George's direction. Chef Mina dedicated himself to creating a complete dining experience – training the entire kitchen staff personally and refining the menu as chef de cuisine. AQUA opened to rave reviews and national acclaim in 1991. Chef Mina served as AQUA's executive chef from 1993 to 2002, where he was awarded Rising Star Chef of the Year in 1997 and Best California Chef in 2002 by the James Beard Foundation. Chef Mina's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi in 2002.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Gayot Restaurateur of the Year 2011, Bon Appétit Chef of the Year 2005, and many more, Chef Mina continues to dazzle the culinary world with bold dining concepts.

Chef Mina has been featured in such national media as Bon Appétit, Food & Wine, Newsweek, TIME, Robb Report, Travel + Leisure, Wine Spectator, in addition to the Food Network, the CBS Early Show, the NBC Today Show and Fox's syndicated "Good Day Live." He has been a featured guest chef at the James Beard House numerous times and cooked for three U.S. presidents: Bill Clinton, George W. Bush, and Barack Obama.

MICHELLE KARR & WADE UEOKA

Born and raised in Honolulu, acclaimed husband-and-wife team Michelle Karr-Ueoka and Wade Ueoka are the force behind both Trailblazer Tavern and Oahu's renowned MW Restaurant.

Michelle Karr-Ueoka

Michelle is the human embodiment of the aloha spirit. She began training at The Culinary Institute of America in Hyde Park, NY where her talents caught the eye of none other than Chef Thomas Keller. He invited her to join the team at The French Laundry where she honed her craft, and yet the islands kept calling to Michelle. Eventually, she left the mainland and rejoined Alan Wong's. There, she spent six years relishing the savory side of the business and yet Michelle has always enjoyed the sweeter things in life. When Chef Keller invited her to join his team at Per Se as a pastry chef, she wholeheartedly accepted the career-changing role. After years of hard work and many moves around the country, Michelle finally achieved her dream of becoming a pastry chef.

Wade Ueoka

Wade began his career as a celebrated chef in an unusual place: a fry cook at Zippy's. After earning a culinary degree from Kapiolani Community College and after just two years at Zippy's, Wade landed a job as a prep cook at Alan Wong's before rising through the ranks to chef de cuisine after a mere two years.

Wade's career journey continued with excitement and prestige. He lent his talents to The French Laundry and Las Vegas' Alex. However, Wade's biggest inspirations are the Asian delicacies that his mother cooked when he was a child.

That's why Wade and Michelle opened their first joint venture, MW Restaurant, in 2013. The following year, MW was nominated by the James Beard Foundation for Best New Restaurant.

To say that Chef Mina was blown away by his first experience at MW Restaurant would be an understatement. He recalled, "after dining at the celebrated MW, I was completely inspired by everything they were doing and wanted to bring their authentic experience and 'ohana spirit' to San Francisco." In partnership with Chef Mina, Michelle and Wade opened Trailblazer Tavern in 2018. With lively dining and jaw-dropping desserts, the restaurant quickly earned the reputation as a hidden gem.

A MICHAEL MINA RESTAURANT
EVENT DINING

MAKANI LUNCH

SERVED FAMILY STYLE & INDIVIDUALLY PLATED

Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional $4 per person)
UNAGI AND BUTTERFISH ARANCINI	nori tsukudani, kabayaki mustard
GRAINS & SPROUTS SALAD	stone fruit, 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 dressed slaw, spiced peanuts
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)
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	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

$45 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.

WAI LUNCH

INDIVIDUALLY PLATED

Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
MARKET VEGETABLE POKE	baby tomatoes, summer squash, wax beans
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	stone fruit, spicy & sour plum vinaigrette
'FRIED CHICKEN'	kimchee vinaigrette, garlic soy sauce, ssam fixin's

SELECT THREE OPTIONS

Main Plates

MOCHI-CRUSTED OPAH	chili-lime dressed slaw, spiced peanuts
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
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	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

$55 PER PERSON

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A MICHAEL MINA RESTAURANT
EVENT DINING

MAUI DINNER

FAMILY-STYLE & INDIVIDUALLY PLATED

Pupus

AHI TUNA POKE NACHOS	avocado salsa, bubu arare, wonton chips
MAITAKE MUSHROOM TEMPURA	yuzu mousseline, scallion, togarashi-lime
GRAINS & SPROUTS SALAD	stone fruit, 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 dressed slaw, spiced peanuts
NORTH SHORE-STYLE KAUA'I SHRIMP	garlic butter sauce, edamame, carrot, short-grain rice
PEPPER-CRUSTED BAVETTE	shiitake mushroom, salt-baked potatoes (additional $7 per person)
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
'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

$75 PER PERSON

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Trailblazer TAVERN

A MICHAEL MINA RESTAURANT
EVENT DINING

GRAND LUAU DINNER

FAMILY-STYLE FEAST

Cold Pupus

AHI POKE NACHOS	avocado salsa, bubu arare, wonton chips
HEART OF PALM SUNOMONO	king crab, cucumber, macadamia nut (additional $4 per person)
GRAINS & SPROUTS SALAD	stone fruit, spicy & sour plum vinaigrette
MARKET VEGETABLE POKE	baby tomatoes, summer squash, wax beans

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

GINGER & SCALLION WHOLE BROILED KONA KAMPACHI
roasted eryngii mushrooms, coconut rice, kaffir lime vinaigrette

ADDITIONAL MID-COURSE
$35 PER PERSON

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 dressed slaw, spiced peanuts
KALBI SHORTRIB	kimchee potato salad, coconut rice, pickled kohlrabi
PEPPER-CRUSTED BAVETTE	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

$95 PER PERSON

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Sommelier Selection Wine Options

PRICED PER BOTTLE

SPARKLING

PIERRE GERBAIS *GRAINS DE CELLES* — 95
Champagne, France NV
citrus, brioche, almonds

PARIGOT *BLANC DE BLANCS* CHARDONNAY — 67
Burgundy, France NV
cranberry, rose buds, orange

KRUG GRAND CUVEE — 535
Champagne, France NV
citrus fruits, almonds, marzipan

WHITE

SANDHI CHARDONNAY — 67
Santa Barbara, California 2015
meyer lemon, white flowers, pinenuts

SOMM BLANC SAUVIGNON BLANC — 67
North Coast, California 2016
grapefruit, passion fruit, almond

RED

PENCE ESTATE PINOT NOIR — 67
Sta. Rita Hills, California 2017
red plum, strawberry, anise

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

LIGNIER MICHELOT NUITS ST. GEORGES PINOT NOIR — 325
Burgundy, France 2015
cherry, raspberry, dried rose petals

CHATEAU MONTELENA CABERNET SAUVIGNON — 250
Napa Valley, California 2014
black currant, cassis, baking spice

ROSE

LA BERNARDE 'LES HAUTS DU LUC' CINSAULT — 51
Provence, France 2018
cherry, tangerine, rose petals

FOR FURTHER SELECTIONS, PLEASE CONTACT OUR SOMMELIER

BEN HIGASHI
BHIGASHI@TRAILBLAZERTAVERN.COM

Supplement Dishes & Sides

TO BE ADDED TO ANY SIGNATURE MENU

PRICED PER PERSON

LAND

Pepper-Crusted Rib Eye	18
Porchetta Lau Lau	30

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
Sautéed Pea Greens 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
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)

Build-Your-Own Poke

Brown and White rice

Ahi Tuna, Salmon and Vegetarian Poke

Chef's selection of condiments and sauces

$30 PER PERSON

Ginger & Scallion Whole Broiled Kona Kampachi

eryngii mushrooms, coconut rice, bok choy

kaffir lime vinaigrette

$30 PER PERSON

Shellfish Display

includes seasonal oysters, king crab, shrimp, lobster

$25 PER PERSON

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