

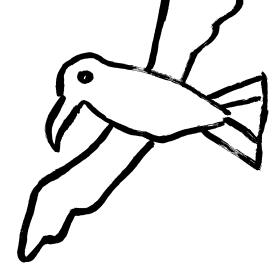
TIBURON | PRIVATE DINING

the Bungalow Kitchen

BY MICHAEL MINA



ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay. **Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse** joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past. The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.



ABOUT US

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

GENERAL MANAGER

Lino Suazo

EXECUTIVE CHEF

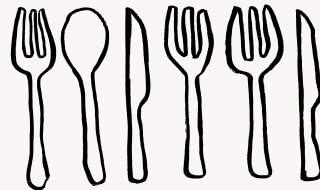
Harrison Chernick

EVENT SALES MANAGER

Kristin Lehmkuhl

LEAD SOMMELIER

Ian MacDonald



HOURS OF OPERATION

Wed-Fri: 5pm-9pm
Sat: 11am-3:00pm, 5pm-9pm
Sun: 11am-3:00pm, 5pm-8pm

CAPACITY

200 guests - seated
400 guests - reception

PRIVATE DINING

FIRST FLOOR

Listen Room | 12 seated; 18 reception

Patio | 50 seated; 80 reception

Dining Room | 75 seated; 100 reception

Bar/Lounge | 60 reception

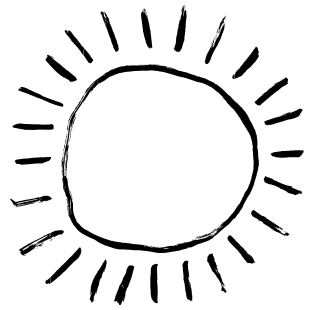
SECOND FLOOR

Salon Room | 30 reception

Sun Room | 70 seated; 100 reception

Bar/Lounge | 50 reception

FIRST FLOOR



MAIN DINING ROOM | PATIO | LISTENING ROOM



MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

- Full Service Bar
- Patio Access
- Working gas fireplace
- (1) Samsung Frame Television
- Full AV capabilities
- 62 person capacity for dinner
- 160 person capacity for cocktail reception

*Main dining room only available to rent as part of a full buyout.

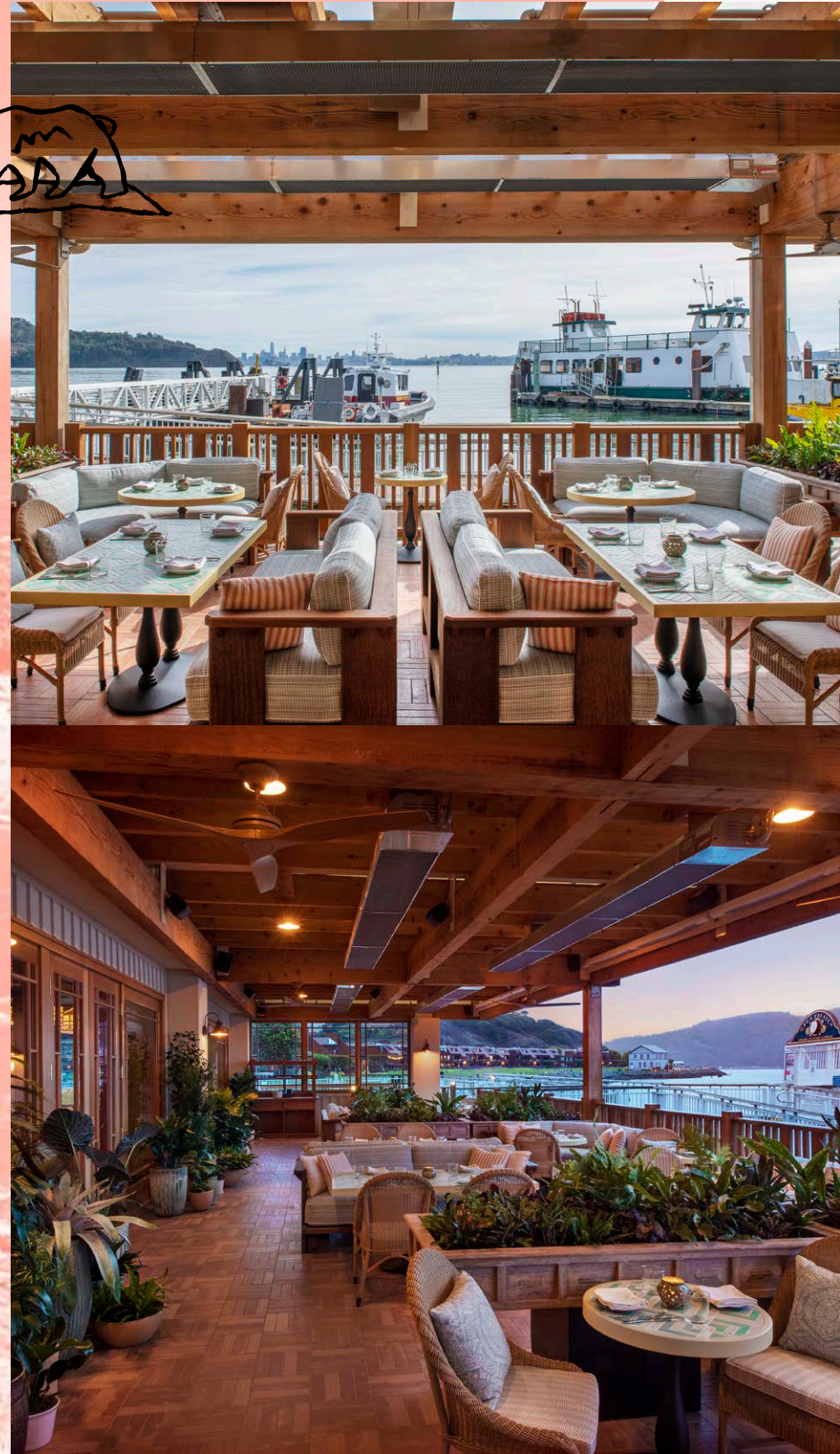


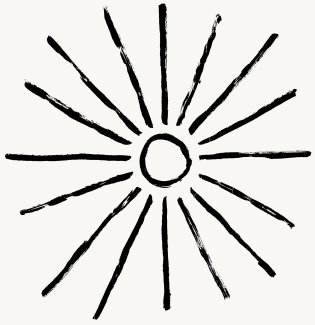
PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

- Full Service Bar
- Pergola with fully retractable roof and sides
- Full AV capabilities
- 50 person capacity for dinner
- 80 person capacity for reception

*Patio only available to rent as part of a full buyout.





LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a sit-down dinner. Enjoy your own private dining space, enhanced with an unmatched sound system. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- **Wilson Audio System**
- **(1) Samsung Frame Televisions**
- **Full AV capabilities**
- **12 Person capacity for dinner**
- **18 Person capacity for reception**



SECOND FLOOR



SALON | SUN ROOM

SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good

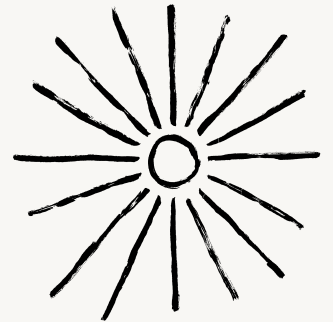
- Full service bar
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- Full AV Capabilities
- 30 person capacity for reception



SUN ROOM

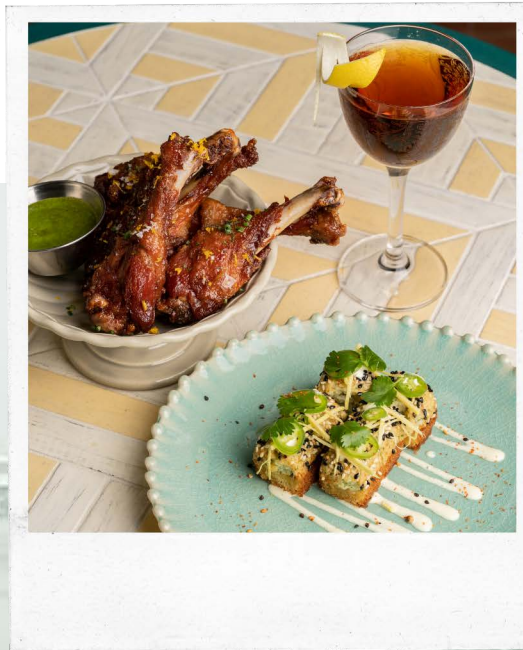
It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor bar synced to the beat of the DJ while taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

- Full service bar
- Pergola with fully retractable roof
- Full AV capabilities
- 60 Person capacity for dinner
- 150 Person capacity for reception



OUR MENU

The Bungalow Kitchen by Michael Mina's menu of California cuisine is heavily inspired by local, seasonal ingredients, with a selection of fresh local seafood; shareable plates and late-night bites. Dishes range from the Garden Crudit  Bowl, featuring crunchy, ice-cold garden vegetables served with gazpacho shooters and three dipping sauces; signature house-made pastas; and Chef Mina's signature Lobster Pot Pie with truffle-lobster bisque, and root vegetables. Brunch favorites include the perfectly crisped Sweet Potato Pancakes blanketed with house-cured king salmon gravlax and the option to add 1oz of Michael Mina's reserve caviar; Toasted Coconut French Toast sprinkled with pistachio praline and finished with a bright lemon curd and huckleberry compote; and for dessert, the Valrhona Milk Chocolate Pudding with espresso, salted caramel, and toasted hazelnuts and Roasted Kashiwase Orchards Persimmons topped with Tenbrink walnuts, and Fiorello's vanilla bean ice cream.



RECEPTIONS

SHAREABLE PLATTERS

each platter serves up to 10 guests

- Farmer's Market Seasonal Crudité – walnut romesco, green goddess, lemon-poppy seed 75
- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 150
- Artisanal Charcuterie – pickled vegetables, house-made mustards 150
- Ice-Cold Raw Bar – 10ea pacific oysters, 10ea shrimp, ahi tuna tartare, passion fruit mignonette, gin-spiked cocktail sauce, espelette dijonnaise 200

supplement 2 lbs king crab, 2 whole maine lobsters 175

CANAPÉS

priced per piece

- Bungalow Burger Sliders 6
- Prosciutto-Wrapped Seasonal Fruit 5
- Jalapeño Lobster Toast 7
- Liberty Farms Duck Wing 7
- Shrimp Cocktail 5
 - *(served stationary)
- Bacon Deviled Eggs 4
- Michael Mina's Ahi Tuna Tartare 7
- Oyster on the Half Shell 4
 - *(served stationary)
- Mushroom Tempura with Ginger Aioli 4
- Potato Rosti with Walnut Romesco 5
- Mini-Lobster Roll 9

PASTRY BITES

priced per piece

- Assorted Chocolate Truffles 5
- Assorted French Macarons 5
- Milk Chocolate Caramel Pudding 4
- Raspberry Crème Fraîche Crêpe Cake 5
 - *(available in increments of 16 only)
- Strawberry Cream Puff 4
- Apple Cobbler Tart 4
- Blueberry Almond Biscotti 4
- Marmalade Thumbprint Cookie 3

BATCHED COCKTAILS

minimum 30 cocktails

- The Last Free Ride – apple-infused bourbon, spiced ginger, lemon 17pp
served short over ice
- Spicy Pina – jalapeño-infused tequila, pineapple, agave, lime 17pp
served shot over ice
- Seagulls Landing – cucumber & citrus-infused vodka, domaine de canton ginger liqueur. lemon 17pp
served shot over ice
- **For wine recommendations, please ask to speak with our Lead Sommelier**

THE BUNGALOW BRUNCH EXPERIENCE

\$65 per person • individually plated • saturday-sunday

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Sweet Potato Cakes

*King Salmon Gravlox, Apple Butter
Crème Fraîche*

Black Truffle Caesar

*Onion Crema, Parmesan, Truffle
Vinaigrette**

Kale Chop Chop

*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil
\$10 supplement*

ENTRÉES

(please select three)

Roasted All-Natural Chicken

*Kale Panzanella, Butternut Squash,
Dried Cranberries
Onion-Chicken Jus, Pepitas*

Bungalow Benedict

*Poached Eggs, Canadian
Bacon, Hollandaise Breakfast
Potatoes
supplement Salmon Gravlox
\$7*

The Bungalow Wagyu Burger

*White Cheddar Cheese
Onion Jam, Pickles*

Butter Lettuce Salad

*Green Goddess, California
Citrus, Olive Oil Croutons
add grilled chicken or
shrimp*

Michael Mina's Maine Lobster Pot Pie

*Truffle-Lobster Bisque
Root Vegetables
individual add on \$45*

King Salmon

*Toasted Farro, Roasted
Wild Mushrooms
Pinot Noir Reduction*

Steak & Eggs

*8oz Filet Mignon, Scrambled Eggs
Breakfast Potatoes
individual add on \$35*

DESSERTS

(please select one)

Bungalow Kitchen Crêpe Cake

*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

Valrhona Milk Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE BUNGALOW LUNCH EXPERIENCE

\$75 per person • individually plated • monday-friday

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Kale Chop Chop
*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Black Truffle Caesar
*Onion Crema, Parmesan, Truffle
Vinaigrette**

Seasonal Burrata Toast
*Farmer's Market Vegetables
Locally Sourced*

Butter Lettuce Salad
*Green Goddess, California
Citrus, Olive Oil Croutons*

ENTRÉES

(please select three)

Michael Mina's Maine Lobster Pot Pie
*Truffle-Lobster Bisque
Root Vegetables
individual add on \$45*

The Bungalow Wagyu
Burger
*White Cheddar, Pickles, Onion
Jam, Crinkle-Cut Fries*

Oak-Fired 8oz Hanger Steak
Avocado, Sweet Potato, Pastor Sauce

Roasted All-Natural Chicken
*Kale Panzanella, Butternut Squash
Dried Cranberries, Onion-Chicken Jus
Pepitas*

King Salmon
*Toasted Farro, Roasted
Wild Mushrooms
Pinot Noir Reduction*

Butter Lettuce Salad
*Green Goddess, California
Citrus, Olive Oil Croutons
add grilled chicken or
shrimp*

Bucatini
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

DESSERTS

(please select one)

Bungalow Kitchen
Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE BUNGALOW EXPERIENCE

\$95 per person • individually plated

CAVIAR *add on \$95pp*

Michael Mina Reserve Kaluga Caviar Parfait
Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Kale Chop Chop
*Butternut, Sunchoke Chips,
Marcona Almonds, Pepitas*

Black Truffle Caesar
*Onion Crema, Parmesan, Truffle
Vinaigrette**

Ahi Tuna Tartare
*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame*

Butter Lettuce Salad
*Green Goddess, California
Citrus, Olive Oil Croutons*

PASTA *supplement \$20pp*

(please select one)

Cavatelli
*Sweet Peas, Crispy Pancetta
Cippolini Onions*

Bucatini
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

ENTRÉES

(please select three)

Roasted All-Natural
Chicken
*Gnocchi, Maitake Mushrooms,
Sauce Vin Jaune*

The Bungalow Wagyu
Burger
*White Cheddar, Pickles,
Onion Jam, Crinkle-Cut
Fries*

Marin County
Vegetable Tasting
*Chef's Seasonal
Selection of Farmer's
Market Vegetables*

Michael Mina's Maine Lobster Pot Pie
*Truffle-Lobster Bisque
Root Vegetables
*individual add on \$45**

King Salmon
*Toasted Farro, Roasted
Wild Mushrooms
Pinot Noir Reduction*

Oak-Fired 8oz Filet Mignon
*Avocado, Sweet Potato, Pastor Sauce
*individual add on \$20**

DESSERTS

(please select one)

Bungalow Kitchen
Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Pistachios, Candied Citrus Zest,*

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

CHEF'S MENU

\$115 per person

FIRST COURSE

(for the table)

for parties over 20 guests, please select one starter

Warm Parker House Rolls
*Whipped Ricotta with Marshall
Farms Honey*

Sweet & Sour Duck
Drummettes
*Grand Marnier & Black Pepper
finished with Orange Zest*

Michael Mina's
Ahi Tuna Tartare
*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame*

Sweet Potato Pancakes
*Gravlax, Crème Fraîche, Apple
Compote*

SECOND COURSE

(individually plated)

Black Truffle Cavatelli
'Cacio e Pepe'
Oyster Mushrooms, Grana Padano

THIRD COURSE

(please select one)

Oak Grilled American Wagyu NY Strip
Avocado, Sweet Potato, Pastor Sauce

Roasted Branzino
*Chickpea & Lentil Koshary, Chimichurri**

DESSERTS

(please select one)

Milk Chocolate Coconut Parfait
*Macaroon Crumbles, Toasted Pecans,
Caramelized Cocoa Nibs*

THE MOVEABLE FEAST

\$125 per person • buffet-style

available only for full restaurant or second floor buyouts

CAVIAR STATION *add on \$95pp*

Michael Mina Reserve Kaluga Caviar

Crispy Potato Cakes, Diced Red Onion, Egg Mimosa, Crème Fraîche

**½ oz per guest*

STARTERS

(please select two)

Kale Chop Chop

Butternut, Sunchoke Chips,

Marcona Almonds, Pepitas

Black Truffle Caesar

Onion Crema, Parmesan, Truffle

*Vinaigrette**

Butter Lettuce Salad

Green Goddess, California

Citrus, Olive Oil Croutons

ENTRÉES

(please select two)

**Roasted All- Natural
Chicken**

Michael Mina's Maine Lobster Pot Pie

\$45 supplement per person

Hanger Steak

Roasted King Salmon

**Marin County
Vegetable Tasting**

Oak-Fired 8oz Filet Mignon

\$20 supplement per person

PASTA

supplement \$20pp

(please select one)

Cavatelli

Sweet Peas, Crispy Pancetta

Cippolini Onion

Bucatini

Roasted Mushrooms

Parmesan, Black Truffle Butter

SIDES

(for the table)

Mushrooms "À La Grecque"

Garlic Streusel, Shaved Radish,

Goat Cheese

Roasted Sweet Potatoes

Pastor Sauce, Red Onion

Avocado

Garlic Noodles

Black Trumpets, Garlic Butter, Oyster Sauce

DESSERTS

(please select one)

Bungalow Kitchen

Crêpe Cake

Crème Fraîche, Fresh Raspberries,

Candied Citrus Zest

Valrhona Milk

Chocolate Pudding

Espresso-Caramel, Toasted Pecans

tax & gratuity not included - menu items subject to change based on seasonal availability

THE MICHAEL MINA SIGNATURE EXPERIENCE

\$195 per person • individually plated

CAVIAR *add on 95pp*

Michael Mina Reserve Kaluga Caviar Parfait
Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

FIRST

Ahi Tuna Tartare
*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame*

SECOND

Ricotta Cavatelli
*Roasted Mushrooms
Parmesan, Black Truffle Butter*

THIRD

Michael Mina's Maine Lobster Pot Pie
*Truffle-Lobster Bisque
Root Vegetables*

FOURTH

Oak-Fired Filet Mignon
Avocado, Sweet Potato, Pastor Sauce

DESSERTS

Bungalow Kitchen Crêpe Cake
*Crème Fraîche, Fresh Raspberries,
Candied Citrus Zest*

the Bungalow Kitchen

BY MICHAEL MINA



CONTACT

Get in touch for more information and to
start planning your event.

You can find us at:
tiburon.events@bungalowkitchen.com



5 Main Street, Tiburon, CA 94920 | 415.366.4088 | bungalowkitchen.com