



W E L C O M E T O M I C H A E L M I N A

For years, I've yearned to celebrate the Middle Eastern flavors that defined my childhood. I'm honored to now have this opportunity to pair the traditions of my family's home cooking with new, innovative techniques, and bold ingredients centered around the ultimate spice journey.

5 COURSE MENU 135

C O U R S E O N E

TENBRINK HEIRLOOM TOMATO
Sunflower, Za'atar, Halloumi, Holy Basil

C O U R S E T W O

CAULIFLOWER 'SCHNITZEL'
Fairytale Eggplant, Turmeric, Caper

C O U R S E T H R E E

HAND-CUT TAJARIN PASTA
Globe Artichoke, Meyer Lemon, Burgundy Truffle

C O U R S E F O U R

TENBRINK ZUCCHINI & SUMMER SQUASH
Matbucha, Koshary Rice, Beluga Lentil

C O U R S E F I V E

GLAZED STRAWBERRY
Black Sesame, Fromage Blanc, Perilla

To view the video featuring the entire new menu, centered around the ultimate spice journey visit: <http://bit.ly/MINASFSpice>

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