



SEASONS OF MINA TASTING MENU

Menu 148 per person | Wine Pairing 98 per person

AMUSE BOUCHE

TRIO OF RAW & CHILLED*

SUMAC-CURED STEELHEAD TROUT | OMANI LIME LABNEH, KATAIFI, RED ONION
MARINATED BAY SCALLOPS | SATSUMA ORANGE, TRUFFLE VINAIGRETTE, BUTTERMILK
HOKKAIDO SEA URCHIN | BLACK OLIVE, LYCHEE, ROSE WATER, BRIOCHE

SMOKED POTATO CHOWDER

MANILA CLAMS, HOT SAUCE BOBA, FINGERLING POTATOES

HAND-CUT TAJARIN

UNI BUTTER, MEYER LEMON, CRISPY GARLIC

SPICE-CRUSTED FISH

BEAN SPROUTS, BAMBOO SHOOTS, THAI BASIL, COCONUT-GREEN CURRY

TANDOORI-STYLE BROILED FISH

BASMATI RICE, GRILLED ONION, BUTTER CHICKEN OYSTERS

SPICED PANNA COTTA

GINGER BREAD, POMEGRANATE ICE, FIG PRESERVE

SIGNATURE TASTING MENU

Menu 148 per person | Wine Pairing 98 per person

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA
28 SUPPLEMENT

TARTARE OF AHI TUNA*

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

AMERICAN WAGYU RIB EYE ROSSINI*

BRUSSELS SPROUTS, MAITAKE MUSHROOMS, BLACK TRUFFLE JUS

ROOT BEER FLOAT

PECAN-CHOCOLATE CHIP COOKIE, SASSAFRAS ICE CREAM, IBC ROOT BEER

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.