



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.

MICHAEL MINA RESERVE CAVIAR SERVICE

Amur Kaluga, Russian Osetra, Golden Osetra, MINA Reserve | MP
Fateer, Laffa, Kefir, Hibiscus-Infused Shallot

5 COURSE MENU 165
WINE PAIRING 150 | RESERVE WINE PAIRING 300

C O U R S E O N E

COASTAL MARIN DUNGENESS CRAB DUO
Avocado, Hayward Kiwi, Chilled Harissa Broth

TERRINE OF BEETROOT
Chicory, Sicilian Pistachio, Omani Lime

TARTARE OF AHI TUNA
Urfa Pepper, Pine Nut, Finger Lime

C O U R S E T W O

CHARCOAL-GRILLED BABY OCTOPUS
Ful Medames, Quail Egg, Cardamom Schug

CRISPY VEAL SWEETBREAD ‘SCHNITZEL’
Fairytale Eggplant, Amba, Caper, Labneh

OSETRA CAVIAR TAJARIN PASTA *Supplement* | 25
Chive, Rose Mallow, Sauce Vin Jaune

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 4% surcharge will be added for all food and beverages for San Francisco employer mandates.

C O U R S E T H R E E

WILD YELLOWTAIL

Broccoli Rabe, Quince, Black Sesame

ATLANTIC BLACK SEA BASS

Molokhia, Tomato & Shellfish Stew, Purslane

GRILLED MAINE LOBSTER *Supplement* | 25

Almond, Coconut, Saffron, Hand-Rolled Couscous

C O U R S E F O U R

GRILLED WOLFE RANCH QUAIL

Black Trumpet, Calamansi, Hazelnut, Crosne

DON WATSON SPRING LAMB

Carrot, Gnudi, Cardamom, Harissa

YEMENITE-STYLE STRIP STEAK

Smoked Sweet Potato, Pomegranate, Beef Tendon

JAPANESE A5 WAGYU BEEF *Supplement* | 35 Per Oz (3 Oz Minimum)

Périgord Truffle Supplement | 45

C O U R S E F I V E

CHOCOLATE PYRAMID

Blood Orange, Sunflower Praline

LEMON MERINGUE

Pistachio, Candied Etrog

POPCORN ICE CREAM

Périgord Truffle, Honey Financier

JASPER HILL HARBISON CHEESE

Spiced Walnut, Honeycomb, Wild Herb

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