

TABLE SNACKS

Garden ‘Punch’ Bowl crunchy, ice-cold Garden Vegetables served with Gazpacho Shooters & three dipping sauces, Green Goddess, Romesco & Lemon-Poppyseed • 14/28

Tuna & Tomato Poke dressed in umami shoyu with tropical notes from Lychee & finished with Scallion & Black Sesame • 18

Chili-Garlic King Crab brushed with Scampi Butter, Golden Garlic & Charred Lime • 38

Crispy Duck Wings glazed with Grand Marnier & Black Pepper finished with Orange Zest • 17

Jalapeño Shrimp Toast topped with mild Ginger Aioli & Cilantro • 16

Sweet Potato Pancakes perfectly crisped & served with House-Smoked King Salmon, tangy Crème Fraîche & velvety Apple Butter • 17
Add 1oz Tsar Nicoulai Osetra Caviar • 105

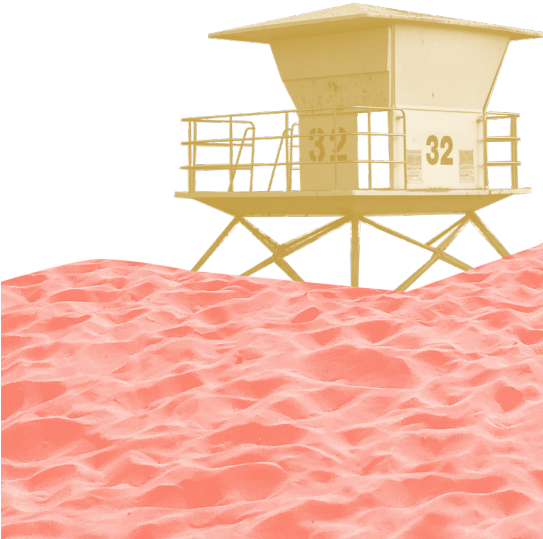
Prosciutto-Wrapped Asian Pears with Fig Vinegar with crispy Parmesan Crackers • 15

Charcoal-Grilled Mushroom Skewers basted with Soy Sauce & Maple while being cooked over aromatic Binchotan • 17

Short Rib ‘Pop-Tart’ topped with Horseradish Cream & Crispy Shallots, drizzled with Sauce Au Poivre • 16

California Cheese Plate selection of three of the Gold Coast’s Best Cheese accompanied by seasonal Preserves & Pickles • 24

Parker House Rolls perfectly warmed & served with a side of Whipped Ricotta with Black Pepper-Honey • 4



SHELLFISH

order individually or for the table

Ice-Cold served with gin-spiked cocktail sauce *espelette dijonnaise & champagne mignonette*

Petite Platter (serves 1-2) • 94
Grand Platter (serves 3-4) • 187

Pacific Oysters *half dozen or full dozen • 18/32*

4oz Red King Crab • 38

½ Half Maine Lobster • 47

6ea Shrimp Cocktail • 21



SALADS & VEGETABLES

Za’atar-Roasted Zucchini dressed with a Mint Vinaigrette garnished with Cara Cara Oranges, Feta & Hazelnuts • 14

Apple-Walnut Tabbouleh with shredded Green Cabbage Meyer Lemon & garnished with Pomegranate Seeds • 14

King Crab & Endive Caesar drizzled with Caper Dressing covered in Parmesan Cheese & Garlic Streusel • 21

Butter Lettuce Salad tossed in Green Goddess Ranch, garnished with Shaved Radish, picked Fines Herbes & crunchy Olive Oil Croutons • 15

PASTA & PIZZA

Artisanal Rigatoni with sweet Italian Sausage drenched in Kale Pesto & topped with toasted Pine Nuts & Pecorino • 21

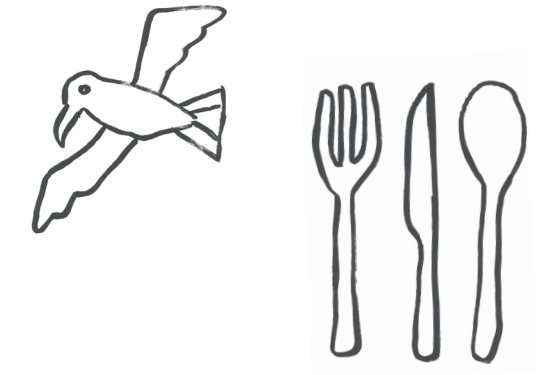
Spicy Lobster Spaghetti infused with Saffron with Calabrian Chili, Roasted Garlic & Preserved Lemon • 34

Wild Mushroom Agnolotti finished with Parmesan Fonduta & crunchy Black Truffle Streusel • 23

Margherita Pizza made with Tomato Sauce from the Bona Furtuna farm in Sicily, topped with melty Fresh Mozzarella & torn Basil Leaves • 18

Carbonara Pizza white pie with Crispy Guanciale, Yukon Gold Potatoes, Pecorino Romano & drizzled with a Poached Farm Egg • 23

Salsiccia Pizza aka Italian Sausage pie with White Sauce, Spicy Broccolini, creamy Buffalo Mozzarella & Oregano • 24



GRILLED & ROASTED

Crispy Char-Grilled Chicken served with roasted Eggplant, sautéed Swiss Chard & Lemon-Chicken Jus • 27

Roasted Porchetta accompanied by aromatic Fennel, Apricot Mostarda & poached Kumquats • 34

Bungalow ‘Backyard’ Burger Lettuce, Onion, Muenster Cheese, Toasted Brioche & a side of Crinkle-Cut Fries • 21

Wild King Salmon a la Plancha complimented by Dill Yogurt & Crispy Potatoes with Red Onion • 29

Grilled Sea Bream with Roasted Cauliflower, vibrant Matbucha, Pine Nuts & spicy Chilies • 31

Lobster Pot Pie Chef Mina’s signature dish featuring whole Maine Lobster, Truffle-Lobster Bisque & Petite Root Vegetables • 105

8oz Filet Mignon brushed with Black Garlic, served with a Horseradish Popover & blistered Asparagus • 41

SIDE DISHES

Garlic Spinach & Shoots topped with savory Oyster Sauce & aromatic Long Pepper • 10

Marinated Beets dressed in Lemon Vinaigrette, earthy Swiss Chard & crunchy Black Olives • 9

White Yams smashed with Olive Oil with Seven Herbs & Sea Salt • 10

Blistered Asparagus dressed in Black Garlic Vinaigrette & sprinkled with a Black Truffle Crumble • 12

Crinkle-Cut Fries perfectly crispy with Spicy Ketchup, Secret Sauce & White Cheddar Cheese Fondue • 9

Basmati Rice featuring Chickpeas, Caramelized Onions & crunchy Toasted Almonds • 9