

MINA'S FISH HOUSE

Thanksgiving

November 25th

PER ADULT - 105

Shellfish

order individually or for the table

ICE COLD

PETITE | 135

Serves 1-2

GRAND | 230

Serves 3-4

served with classic sauces & garnishes

Kona Lobster 51

Ginger-Poached Shrimp 28

*Pacific Oysters 30

CHAR-BROILED

PETITE | 125

Serves 1-2

GRAND | 220

Serves 3-4

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 51

Shrimp 28

*Pacific Oysters 30

Appetizers

PLEASE SELECT ONE

*Michael Mina Tartare

Pine Nuts, Garlic, Mint, Sesame-Habanero Oil

*Kampachi Crudo

Yuzu Miso Vinaigrette, Avocado, Jalapeño, Radish

Butternut Squash & Coconut Bisque

Poached Shrimp, Toasted Coconut, Hazelnut

Avocado Salad

Sweet & Sour-Pickled Vegetables, Fried Walnuts, Katafi, Shug

Korean Rice Cakes

Pork Sausage Ragout, Tofu Cream, Fried Shallots

Entrées

PLEASE SELECT ONE

Red Snapper

Chickpeas, San Marzano Tomatoes, Toasted Pine Nuts, Vadouvan Spice

Panko & Apple-Crusted Branzino

Brown Butter-Roasted Apples, Brussels Sprouts, Frisée, Bacon

Char-Roasted Chicken

Charred Sweet Potato, Grilled Avocado, Pickled Onion, Chermoula Labneh

*12oz Prime NY Strip

Radish, Duck Fat-Fried Fingerling Potatoes

Suppliment 45

Michael Mina Lobster Pot Pie

Market Vegetables, Brandied Lobster Cream

Additional Sides

Sweet & Sour Cauliflower 16

Pickled Peppers, Peanut, Scallion

Whipped Potato Purée 15

Butter, Chives

Desserts

PLEASE SELECT ONE

Coconut Panna Cotta

Pineapple, Toasted Coconut

Apples & Cinnamon

Compressed Apples, Speculoos Crumble, Croissant Ice Cream

Chocolate Rocher

Chocolate Streusel, Hazelnuts, Vanilla Ice Cream

*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All menu items are subject to change according to seasonality and availability.

BOTTLES OF CHAMPAGNE & SPARKLING

Krug ‘Grande Cuvée’ 375mL
Reims, France NV 257

Ruinart Brut Rosé 375mL
Reims, France NV 182

Ruinart ‘Blanc de Blancs’ 375mL
Reims, France NV 174

Roland Champion Special Club Grand Cru ‘Blanc de Blancs’
Champagne, France 2011 211

Waris-Hubert ‘Blanc de Noirs’
Champagne, France NV 168

Perrier-Jouët Grand Brut
Épernay, France NV 174

BOTTLES OF WHITE

Nickel & Nickel ‘Truchard Vineyard’ Chardonnay
Napa, California 2018 131

Cakebread Chardonnay
Napa, California 2017 160

Hourglass ‘Estate’ Sauvignon Blanc
Napa, California 2018 139

Benvolio Pinot Grigio
Friuli Colli Orientali, Italy 2018 58

Ribolla Gravner
Venezia, Italy 2008 218

BOTTLES OF RED

Caymus Cabernet Sauvignon
Napa, California 2019 206

Turnbull Cabernet Sauvignon
Napa, California 2017 170

Archery Summit Pinot Noir
Dundee, Oregon 2017 194

Domaine Louis Jadot ‘Clos de Vougeot’ Grand Cru Pinot Noir
Burgundy, France 2014 390

Familia Bianchi Malbec
Mendoza, Argentina 2017 74

Reynvaan ‘The Contender’ Syrah
Walla Walla, Washington 2014 196

Garlic & Duck Fat Fries 15
Volcano Onion Ketchup
Dijonnaise, Tartar Sauce

Green Beans 13
Black Pepper Soy-Glaze
Mint, Cilantro

BOTTLES OF DESSERT

Saracco Moscato d’Asti
Piedmont, Italy 2017 86

Simonnet-Febvre Brut Rosé
Chablis, France 85

Ramos Pinot 10 Year Tawny Port
Douro, Portugal 160

Please alert your server/bartender of any dietary restrictions or allergies,
not all ingredients are listed