

MINA'S FISH HOUSE

Thanksgiving

November 25th

PER ADULT - 105

Shellfish

order individually or for the table

ICE COLD

PETITE | 139 **GRAND | 239**
Serves 1-2 Serves 3-4

served with classic sauces & garnishes

Kona Lobster 51

Ginger-Poached Shrimp 28

*Pacific Oysters 30

Kona Abalone 24

CHAR-BROILED

PETITE | 129 **GRAND | 234**
Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 51

Shrimp 28

*Pacific Oysters 30

Kona Abalone 24

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

Supplement 45

Michael Mina Lobster Pot Pie

Market Vegetables, Brandied Lobster Cream

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

Additional Sides

Sweet & Sour Cauliflower 16

Pickled Peppers, Peanut, Scallion

Whipped Potato Purée 15

Butter, Chives

Garlic & Duck Fat Fries 15

Volcano Onion Ketchup

Dijonnaise, Tartar Sauce

Green Beans 13

Black Pepper Soy-Glaze

Mint, Cilantro

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

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

*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.

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