MINA'S

FISH HOUSE

Christmas

December 24th & 25th

PER ADULT - 115

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

***Hamachi Parfait**
Garlic Wasabi Aïoli, Cripsy Rice, Wasabi Tobiko

Lobster & Coconut Bisque
Crispy Shallot, Scallions, Espelette

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

Entrées

PLEASE SELECT ONE

Roasted Mahi Mahi
Leek Ragout, Saffron Potato, Shellfish Nage

Phyllo Crusted Monchong
King Crab Brandade. Haricot Vert, Mustard Sauce

Char-Grilled Chicken
Roasted Sweet Potato, Cipollini Onion, Chermoula Labneh

***12oz Prime NY Strip**
Heriloom Carrots, Beer-Battered Onion Rings, Roasted Garlic Custard

Accompaniment

Char-Broiled Shellfish
Brushed with Miso Butter, Garlic & Yuzukoshō

½ ***Kona Lobster 51*** ***6 Shrimp 28*** ***6 Oysters 30***

Additional Sides

Honey-Glazed Baby Carrots 18
Cashew Dukkha
Laura Chenel Goat Cheese

Whipped Potato Purée 14
Butter, Chives

Traditional Gnocchi 24
Black Truffle Fonduta

Crispy Brussels Sprouts 16
Shallots, Green Apple
Chili Lime Vinaigrette

Desserts

PLEASE SELECT ONE

Coconut Panna Cotta
Pineapple, Toasted Coconut

Mont Blanc
Chestnut Cream, Poached Pear, Toasted Meringue

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 *'Blanc de Blancs' 375mL*
Reims, France NV 174

Louis Roederer *Brut Premier*
Reims, France NV 95

Roland Champion *Special Club Grand Cru 'Blanc de Blancs'*
Champagne, France 2011 211

Waris-Hubert *'Blanc de Noirs'*
Champagne, France NV 168

Louis Roederer *'Cristal''*
Reims, France NV 478

BOTTLES OF WHITE

Joseph Phelps 'Freestone Vineyard' *Chardonnay*
Sonoma, California 2018 168

Cakebread *Chardonnay*
Napa, California 2017 160

Hourglass 'Estate' *Sauvignon Blanc*
Napa, California 2018 139

Jurassic Park Vineyard 'Habit' *Chenin Blanc*
Sta. Barbara, California 2017 97

BOTTLES OF RED

Caymus *Cabernet Sauvingon*
Napa, California 2019 206

Silver Oak *Cabernet Sauvignon*
Alexander, California 2016 210

Archery Summit *Pinot Noir*
Dundee, Oregon 2017 194

Domaine Louis Jadot 'Clos de Vougeot' Grand Cru *Pinot Noir*
Burgundy, France 2014 390

Marco Felluga *Merlot*
Collio, Italy 2015 84

Cirillo 'The Vincent' *Grenache*
Barossa, Australia 2015 128

BOTTLES OF DESSERT

Saracco *Moscato d'Asti*
Piedmont, Italy 2017 86

Laurent-Perrier *Brut*
Champagne, France 130

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