MINA'S FISH HOUSE

New Year's Eve
December 31st

PER ADULT - 150

OPTIONAL WINE PAIRING - 60

Shellfish
order individually or for the table

ICE COLD		CHAR-BROILED	
PETITE | 139	**GRAND | 239**	**PETITE | 129**	**GRAND | 234**
Serves 1-2	**Serves 3-4**	**Serves 1-2**	**Serves 3-4**
served with classic sauces & garnishes		brushed with miso butter, garlic & yuzukoshō	
Kona Lobster 51		Kona Lobster 51	
Ginger-Poached Shrimp 28		Shrimp 28	
*Pacific Oysters 30		*Pacific Oysters 30	
Kona Abalone 24		Kona Abalone 24	

Appetizers

PLEASE SELECT ONE	*OPTIONAL WINE PAIRING*
***Hamachi Parfait** Garlic Wasabi Aïoli, Crispy Rice, Tobiko	**Vermentino, Poggio Al Tesoro 'Solosole'** Bolgheri, Italy
Lobster Coconut Bisque Crispy Shallot, Scallions, Espelette	**Chardonnay, DuMol** Russian River, California
Char-Grilled Octopus Schug Yogurt, Charred Onion, Tomato Raisins	**Brut Rosé, Nicolas Feuillatte** Chouilly, France
Supplement 60 **Michael Mina Caviar Parfait** Smoked Salmon, Crispy Potato, Whipped Crème Fraîche	**Grand Brut, Perrier-Jouët** Épernay, France

Entrées

PLEASE SELECT ONE	*OPTIONAL WINE PAIRING*
Mac Nut & Coconut-Crusted Mahi Mahi Kauai Shrimp, Bok Choy, Lilikoi Beurre Noisette	**Sauvignon Blanc, Kenzo Estate Asatsuyu** Napa, California
Grilled Ahi Tuna & Foie Gras Truffle Potato Cake, Sautéed Spinach, Pinot Noir Reduction	**Pinot Noir, Albert Bichot Fixin** Burgundy, France
Roasted Butterfish Butter Whipped Potatoes, Nori Emulsion, Charred Onion	**Chardonnay, Cakebread** Napa, California
***Steak Rossini** Filet of Beef, Roasted Foie Gras, Truffle Beef Jus	**Merlot, Rombauer** Napa, California
***Prime NY Strip Steak** Heirloom Carrots, Beer Batter Onion Rings, Roasted Garlic Custard	**Cabernet Sauvignon, Caymus** Napa, California
Accompaniment **Char-Broiled Shellfish** Brushed with Miso Butter, Garlic & Yuzukoshō ½ ***Kona Lobster 51*** ***6 Shrimp 28*** ***6 Oysters 30***	

Additional Sides

Whipped Potatoes 15
Lots of Butter
Alaskan Red King Crab

Brussels Sprouts 16
Green Apple, Shallot
Palm Sugar, Lime

Garlic & Duck Fat Fries 12
Volcano Onion Ketchup
Dijonnaise, Tartar Sauce

Roasted Mushrooms 12
Red Wine-Shallot
Butter

Desserts

PLEASE SELECT ONE	*OPTIONAL WINE PAIRING*
Coconut Panna Cotta Pineapple, Toasted Coconut, Lime Sorbet	**Domaine de l'Alliance, 'Sauvé des Eaux' Blanc** Atlantique, France
Strawberry Yogurt Mousse Strawberry Caviar, Champagne Gelée, Home-made Mochi	**Riesling, 'R' Kabinett Kesseler** Piedmont, Italy
Berries & Cream Crème Fraîche Mousse, Almond Sable, Berry Consommé	**Miraval Rosé** Provence, France

*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