



## SEASONS OF MINA TASTING MENU

*Menu 175 per person | Wine Pairing 105 per person*

### AMUSE BOUCHE

**HOT BARNEGAT BAY SCALLOP**  
SMOKED TROUT ROE, VICHYSOISE, SORREL  
28 SUPPLEMENT

**JAPANESE HAMACHI\***  
KISHU MANDRIN, BLOOD ORANGE, CUCUMBER, BLACK SESAME

**CRISPY SPOT PRAWNS**  
YOUNG COCONUT, MAKRUT LIME, SWEET & SOUR MANGO, CURRY LEAF

**TWO PEAS IN A POD**  
PETITE PEAS, BLONDE MORELS, SPECK HAM, VIN JAUNE

**BOLINAS BLACK COD**  
KYOTO MISO, PERILLA, YOUNG GINGER DASHI

**THE LEMON**  
CITRUS CUSTARD, CANDIED LEMON PEEL, WHITE CHOCOLATE

## SIGNATURE TASTING MENU

*Menu 175 per person | Wine Pairing 105 per person*

### AMUSE BOUCHE

**MICHAEL MINA'S CAVIAR PARFAIT\***  
SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA  
28 SUPPLEMENT

**TARTARE OF AHI TUNA\***  
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

**PHYLLO-CRUSTED SOLE**  
BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

**MICHAEL'S LOBSTER POT PIE**  
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

**PRIME BEEF 'ROSSINI'\***  
FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

**TEXTURES OF CHOCOLATE**  
COCOA CHIFFON, MILK CHOCOLATE POT DE CRÈME, MINT CHIP ICE CREAM

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience*

*\*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*