



A MICHAEL MINA RESTAURANT

GROUP DINING WINTER 2022 MENUS

\$8++

{ COLD CANAPÉS }

TUNA TARTARE avocado, ginger vinaigrette, radish
HALF SHELL OYSTERS yuzu mignonette
BEEF TARTARE puffed barley, garlic crumble
SMOKED KING SALMON whipped ricottata and asian pear
WILD ONION TOAST goat cheese
SALT-ROASTED BEET SALAD hazelnut, greek yogurt

{ HOT CANAPÉS }

CRISPY PETITE POTATOES chili aioli
TRUFFLE CHEESE FRITTER lemon aioli
CRAB CAKE caper remoulade, herbs
GRILLED WILD MUSHROOMS lemon yogurt, fresno chili vinaigrette
BEEF TENDERLOIN SKEWER salsa verde
DRY-AGED MEATBALL smokey tomato sauce, parmesan

MENU \$115++

{ FIRST COURSE }

choice of three

BLT WEDGE maytag blue cheese, crispy house bacon, pickled shallots

BABY GREENS petite kale, feta cheese, apple, red wine vinaigrette

CAESAR reggiano cheese, lemon pepper

SHRIMP COCKTAIL gin cocktail sauce

TUNA TARTARE pine nuts, chili, garlic, sesame oil

INSTANT BACON braised pork belly, rum infused pineapple, radish salad

{ SECOND COURSE }

choice of three

ROASTED CHICKEN BREAST wilted greens, chicken jus

SALMON A LA PLANCHA shaved brussels, truffle vinaigrette

SKIRT STEAK | 10 oz

FILET MIGNON | 8 oz

{ SIDES }

choice of three

SAUTEED HARICOT VERT tomato bacon jam

CREAMED SPINACH crispy garlic

MAC & CHEESE mornay sauce, garlic streusel

HERB FRIES rosemary and thyme

CRISPY BRUSSELS SPROUTS honey gastrique

POMME PUREE crispy garlic, chives

YAM PUREE five spice crumble

WILD MUSHROOM garlic, wine, lemon

FINGERLIN POTATOES spicy aioli

{ THIRD COURSE }

Served family style

CHEF DESSERT SAMPLER

Orange merengue (GF/DF) ,Key lime pie, Chocolate savarin (GF)

MENU \$125++

{ FIRST COURSE }

choice of three

BLT WEDGE maytag blue cheese, crispy house bacon, pickled shallots

BABY GREENS petite kale, feta cheese, apple, red wine vinaigrette

CAESAR reggiano cheese, lemon pepper

TUNA TARTARE pine nuts, chili, garlic, sesame oil

SHRIMP COCKTAIL gin cocktail sauce

INSTANT BACON braised pork belly, rum infused pineapple, radish salad

CRAB CAKE caper remoulade, pickled vegetables (\$5 supplement)

{ SECOND COURSE }

choice of three

ROASTED CHICKEN BREAST wilted greens, chicken jus

SALMON A LA PLANCHA shaved brussels, truffle vinaigrette

MARKET FISH fennel-carrot stew

SKIRT STEAK | 10 oz

FILET MIGNON | 8 oz

BLACK ANGUS DELMONICO | 12 oz (\$10 supplement)

{ SIDES }

choice of three

SAUTEED HARICOT VERT tomato bacon jam

CREAMED SPINACH crispy garlic

MAC & CHEESE mornay sauce, garlic streusel

HERB FRIES rosemary and thyme

CRISPY BRUSSELS SPROUTS honey gastrique

POMME PUREE crispy garlic, chives

YAM PUREE five spice crumble

WILD MUSHROOM garlic, wine, lemon

FINGERLIN POTATOES spicy aioli

{ THIRD COURSE }

Served family style

CHEF DESSERT SAMPLER

Orange merengue (GF/DF) ,Key lime pie, Chocolate savarin (GF)

MENU \$135++

{ FIRST COURSE }

(\$35 supplement)

CHATEAU SEAFOOD TOWER maine lobster, shrimp, oysters, seasonal crab

{ SECOND COURSE }

choice of four

BLT WEDGE maytag blue cheese, crispy house bacon, pickled shallots

BABY GREENS petite kale, feta cheese, apple, red wine vinaigrette

CAESAR reggiano cheese, lemon pepper

TUNA TARTARE pine nuts, chili, garlic, sesame oil

SHRIMP COCKTAIL gin cocktail sauce

INSTANT BACON braised pork belly, rum infused pineapple, radish salad

CRAB CAKE caper remoulade, pickled vegetables (\$5 supplement)

{ THIRD COURSE }

choice of three

ROASTED CHICKEN BREAST wilted greens, chicken jus

SALMON A LA PLANCHA shaved brussels, truffle vinaigrette

MARKET FISH fennel-carrot stew, lemon oil

SKIRT STEAK | 10 oz

FILET MIGNON | 8 oz

BLACK ANGUS DELMONICO | 12 oz

{ SIDES }

choice of three

SAUTEED HARICOT VERT tomato bacon jam

CREAMED SPINACH crispy garlic

MAC & CHEESE mornay sauce, garlic streusel

HERB FRIES rosemary and thyme

CRISPY BRUSSELS SPROUTS honey gastrique

POMME PUREE crispy garlic, chives

YAM PUREE five spice crumble

WILD MUSHROOM garlic, wine, lemon

FINGERLIN POTATOES spicy aioli

{ FOURTH COURSE }

Served family style

CHEF DESSERT SAMPLER

Orange merengue (GF/DF) ,Key lime pie, Chocolate savarin (GF)