

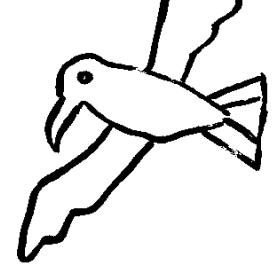
TIBURON | PRIVATE DINING

the Bungalow Kitchen

BY MICHAEL MINA



ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay. **Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse** joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past. The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.



ABOUT US

CHEF-PARTNERS

Chef Michael Mina
Brent Bolthouse

GENERAL MANAGER

Lino Suazo

EXECUTIVE CHEF

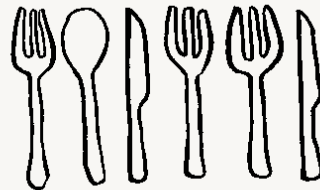
Joseph Offner

EVENT SALES MANAGER

Kristin Lehmkuhl

LEAD SOMMELIER

Jerad Ruhl



HOURS OF OPERATION

Wed-Fri: 5pm-10pm
Sat: 10am-10pm
Sun: 10am-10pm

CAPACITY

200 guests - seated
400 guests - reception

PRIVATE DINING

FIRST FLOOR

Listen Room | 12 seated; 18 reception

Patio | 50 seated; 80 reception

Dining Room | 75 seated; 100 reception

Bar/Lounge | 60 reception

SECOND FLOOR

Salon Room | 30 reception

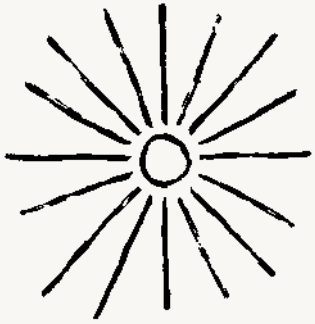
Sun Room | 70 seated; 100 reception

Bar/Lounge | 50 reception

FIRST FLOOR



MAIN DINING ROOM | PATIO | LISTENING ROOM



LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a sit-down dinner. Enjoy your own private dining space, enhanced with an unmatched sound system. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- **Wilson Audio System**
- **(1) Samsung Frame Televisions**
- **Full AV capabilities**
- **12 Person capacity for dinner**
- **18 Person capacity for reception**





PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

- Full Service Bar
- Pergola with fully retractable roof and sides
- Full AV capabilities
- 50 person capacity for dinner
- 80 person capacity for reception

**Patio only available to rent as part of a full buyout.*





MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

- Full Service Bar
- Patio Access
- Working gas fireplace
- (1) Samsung Frame Television
- Full AV capabilities
- 75 person capacity for dinner
- 160 person capacity for cocktail reception

**Main dining room only available to rent as part of a full buyout.*

SECOND FLOOR



SALON | SUN ROOM

SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good

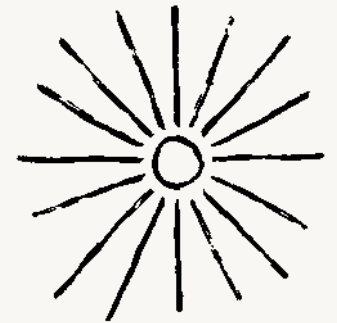
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- Full AV Capabilities
- 30 person capacity for reception



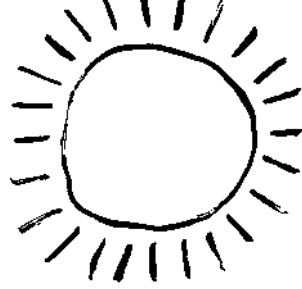
SUN ROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor bar synced to the beat of the DJ while taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

- Full service bar
- Pergola with fully retractable roof
- Full AV capabilities
- 70 Person capacity for dinner
- 150 Person capacity for reception



OUR MENU



The Bungalow Kitchen by Michael Mina's menu of California cuisine is heavily inspired by local, seasonal ingredients, with a selection of fresh local seafood; shareable plates and late-night bites. Dishes range from the Garden Crudit  Bowl, featuring crunchy, ice-cold garden vegetables served with gazpacho shooters and three dipping sauces; signature house-made pastas; and Chef Mina's signature Lobster Pot Pie with truffle-lobster bisque, and root vegetables. Brunch favorites include the perfectly crisped Sweet Potato Pancakes blanketed with house-cured king salmon gravlax and the option to add 1oz of Michael Mina's reserve caviar; Toasted Coconut French Toast sprinkled with pistachio praline and finished with a bright lemon curd and huckleberry compote; and for dessert, the Valrhona Milk Chocolate Pudding with espresso, salted caramel, and toasted hazelnuts and Roasted Kashiwase Orchards Persimmons topped with Tenbrink walnuts, and Fiorello's vanilla bean ice cream.



RECEPTIONS

SHAREABLE PLATTERS

each platter serves up to 8 guests

- Farmer's Market Seasonal Crudit  – walnut romesco, green goddess, lemon-poppy seed 65
- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 150
- Artisanal Charcuterie – pickled vegetables, house-made mustards 150
- Ice-Cold Raw Bar – 8ea hog island oysters, 8ea shrimp, 2 whole maine lobsters, 1 lb king crab passion fruit mignonette, gin-spiked cocktail sauce, espelette dijonnaise 295

CANAP S

priced per piece

- Bungalow Burger Sliders 5
- Prosciutto-Wrapped Seasonal Fruit 4
 - Jalape o Shrimp Toast 5
 - Liberty Farms Duck Wing 5
 - Shrimp Cocktail 4
 - Bacon Deviled Eggs 3
 - Michael Mina's Ahi Tuna Tartare 7
 - Hog Island Oyster 4
 - Beet & Burrata Endive Cup 3
- Sweet & Sour Mushroom Lettuce Cup 4
- Potato 'Bravas' Walnut Romesco 3

PASTRY BITES

priced per piece

- Assorted Chocolate Truffles 4
- Assorted French Macarons 4
 - Lemon Meringue Tart 3
- Milk Chocolate Caramel Pudding 2
- Cr me Fra che Cr pe Cake 3
 - *(available in increments of 16 only)
 - Black Forest Tart 3
- Wild Berry Clafoutis Tart 3

BATCHED COCKTAILS

minimum 30 cocktails

- The Last Free Ride – apple-infused bourbon, spiced ginger, lemon 17pp
served short over ice
- Spicy Pina – jalape o-infused tequila, pineapple, agave, lime 17pp
served shot over ice
- Seagulls Landing – cucumber & citrus-infused vodka, domaine de canton ginger liqueur, lemon 17pp
served shot over ice
- **For wine recommendations, please ask to speak with our Lead Sommelier**

THE MICHAEL MINA SIGNATURE EXPERIENCE

\$195 per person • individually plated

CAVIAR *add on 95pp*

Michael Mina Reserve Kaluga Caviar Parfait
Crispy Potato Cake, Smoked Salmon, Egg Mimoso, Crème Fraîche

FIRST

Ahi Tuna Tartare
Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame

SECOND

Hand-Rolled Burrata Agnolotti
Roasted Mushrooms
Sweet Peas, Black Truffle Butter

THIRD

Michael Mina's Maine Lobster Pot Pie
Truffle-Lobster Bisque
Root Vegetables

FOURTH

Triple-Seared American Wagyu
Black Garlic Purée, Asiago-Stuffed Potatoes
Sausalito Springs Watercress

DESSERTS

Coconut Cream 'Snowball'
Marshmallow Fluff, Cocoa Nib
Chocolate Blackout Cake

THE BUNGALOW EXPERIENCE

\$95 per person • individually plated

CAVIAR *add on 95pp*

Michael Mina Reserve Kaluga Caviar Parfait
Crispy Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Marinated Beets
Crispy Quinoa, Hazlenuts
Greek Yogurt, Fennel Pollen

Classic Caesar
Parmesan, Garlic Croutons
Caper Dressing

Ahi Tuna Tartare
Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame

Butter Lettuce Salad
Ruby Red Grapefruit, Avocado
Green Goddess

PASTA *supplement 20pp*

(please select one)

Orecchiette
Ragù Antica, Bona Furtuna Tomatoes
Parmigiano-Reggiano Fonduta

Spaghetti
Roasted Mushrooms
Sweet Peas, Black Truffle Butter

ENTRÉES

(please select three)

Pan-Roasted
Organic Chicken
Truffle Orzo
Bloomsdale Spinach
Crispy Shallots

Charcoal-Grilled
Heritage Pork Chop
Maple-Bourbon Glaze
Granny Smith Apples
Mustard Jus

Marin County
Vegetable Tasting
Chef's Seasonal
Selection of Farmer's
Market Vegetables

Michael Mina's Maine Lobster Pot Pie
Truffle-Lobster Bisque
Root Vegetables
shareable add on \$130, serves 3

Roasted
King Salmon
Morel Mushrooms, Asparagus
English Peas, Spring Garlic

Oak-Fired Steaks
Asiago-Stuffed Potatoes, Red Wine Butter
8oz Akaushi Wagyu Hanger Steak or 8oz Filet Mignon
\$15 supplement \$20 supplement

SIDES

(for the table)

King Trumpet
Mushrooms
Sweet & Sour Gochujang

Red Bliss Potatoes
Spring Garlic
Salsa Verde

Charred Broccolini
Walnut Romesco

DESSERTS

(please select one)

Meyer Lemon
Crêpe Cake
Pistachio, Raspberry

Valrhona Milk
Chocolate Pudding
Espresso-Caramel, Hazelnuts

Seasonal Fruit Clafoutis Custard
Powdered Sugar, Whipped Cream

tax & gratuity not included - menu items subject to change based on seasonal availability

THE MOVEABLE FEAST

\$125 per person • buffet-style

available only for full restaurant or second floor buyouts

CAVIAR STATION *add on 95pp*

Michael Mina Reserve Kaluga Caviar

Crispy Potato Cakes, Diced Red Onion, Egg Mimosa, Crème Fraîche

**½ oz per guest*

STARTERS

(please select two)

Marinated Beets

*Crispy Quinoa, Hazlenuts
Greek Yogurt, Fennel Pollen*

Classic Caesar

*Parmesan, Garlic Croutons
Caper Dressing*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame*

Butter Lettuce Salad

*Ruby Red Grapefruit, Avocado
Green Goddess*

PASTA *supplement 20pp*

(please select one)

Orecchiette

*Ragù Antica, Bona Furtuna Tomatoes
Parmigiano-Reggiano Fonduta*

Spaghetti

*Roasted Mushrooms
Sweet Peas, Black Truffle Butter*

ENTRÉES

(please select two)

Pan-Roasted
Organic Chicken

Charcoal-Grilled
Heritage Pork Chop

Marin County
Vegetable Tasting

Michael Mina's Maine Lobster Pot Pie

*Truffle-Lobster Bisque
Root Vegetables
shareable add on \$130, serves 3*

Roasted
King Salmon

Oak-Fired Steaks

*Asiago-Stuffed Potatoes, Red Wine Butter
8oz Akaushi Wagyu Hanger Steak or 8oz Filet Mignon
\$15 supplement \$20 supplement*

SIDES

(for the table)

King Trumpet
Mushrooms

Sweet & Sour Gochujang

Red Bliss Potatoes

*Spring Garlic
Salsa Verde*

Charred Broccolini

Walnut Romesco

DESSERTS

(please select one)

Meyer Lemon
Crêpe Cake

Pistachio, Raspberry

Valrhona Milk

Chocolate Pudding

Espresso-Caramel, Hazelnuts

Seasonal Fruit Clafoutis Custard

Powdered Sugar, Whipped Cream

tax & gratuity not included - menu items subject to change based on seasonal availability

THE BUNGALOW BRUNCH EXPERIENCE

\$55 per person • individually plated

STARTERS

(please select two)

for parties over 20 guests, please select one starter

Sweet Potato Pancakes

*King Salmon Gravlox, Apple Butter
Crème Fraîche*

Classic Caesar

*Parmesan, Garlic Croutons
Caper Dressing*

Ahi Tuna Tartare

*Chili Peppers, Mint, Garlic
Pine Nuts, Habanero-Sesame Oil
\$10 supplement*

Marinated Beets

*Crispy Quinoa, Hazelnuts
Greek Yogurt, Fennel Pollen*

ENTRÉES

(please select three)

Chicken Paillard

*Fennel, Arugula, Tangerine
Andante Cheese, Basil
Vinaigrette*

Bungalow Benedict

*Poached Eggs, Canadian
Bacon, Hollandaise
Breakfast Potatoes*

The Bungalow

*Wagyu Burger
White Cheddar Cheese
Onion Jam, Pickles*

Michael Mina's Maine Lobster Pot Pie

*Truffle-Lobster Bisque
Root Vegetables
\$27 supplement*

Roasted
King Salmon

*Morel Mushrooms, Asparagus
English Peas, Spring Garlic*

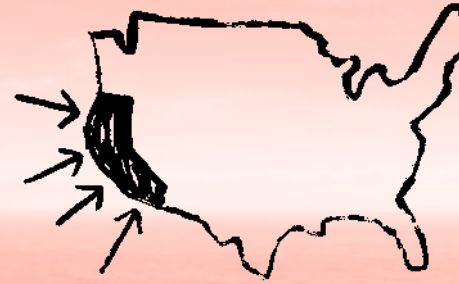
Steak & Eggs

*8oz Filet Mignon, Two Eggs
Breakfast Potatoes
\$25 supplement*

tax & gratuity not included - menu items subject to change based on seasonal availability

the Bungalow Kitchen

BY MICHAEL MINA



CONTACT

Get in touch for more information and to
start planning your event.

You can find us at:
tiburon.events@bungalowkitchen.com



5 Main Street, Tiburon, CA 94920 | 415.366.4088 | bungalowkitchen.com