



## SEASONS OF MINA TASTING MENU

*Menu 185 per person | Wine Pairing 110 per person*

### AMUSE BOUCHE

#### HOT BARNEGAT BAY SCALLOP

WHITE STURGEON ROE, VICHYSOISE, SORREL

35 SUPPLEMENT

#### JAPANESE HAMACHI\*

KISHU MANDARIN, FINGER LIME, CUCUMBER, BLACK SESAME

#### CRISPY SPOT PRAWNS

YOUNG COCONUT, MAKRUT LIME, SWEET & SOUR MANGO, CURRY LEAF

#### TWO PEAS IN A POD

PETITE PEAS, CHANTERELLE MUSHROOM, 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 185 per person | Wine Pairing 110 per person*

### AMUSE BOUCHE

#### MICHAEL MINA'S CAVIAR PARFAIT\*

SMOKED SALMON, CRÈME FRAÎCHE, EGG MIMOSA

48 SUPPLEMENT

#### TARTARE OF AHI TUNA\*

MINT, PINE NUTS, ASIAN PEAR, HABANERO-INFUSED SESAME OIL

#### PHYLLO-CRUSTED SOLE

BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

#### MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BABY VEGETABLES

#### PRIME BEEF 'ROSSINI'\*

FOIE GRAS, BLOOMSDALE SPINACH, SAUCE PÉRIGOURDINE

69 SUPPLEMENT A5 JAPANESE KAGOSHIMA WAGYU

#### TEXTURES OF CHOCOLATE

COCOA CHIFFON, MILK CHOCOLATE POT DE CRÈME, VANILLA 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.*