

## CHEF'S MENU

\$125 per person

Full Table Participation Required

### TO START

*individual*

#### Dungeness Crab Custard

Black Truffle Dashi Glaze

### FIRST COURSE

*for the table*

#### Warm Parker House Rolls

Whipped Ricotta with Marshall Farms Honey

#### Sweet & Sour Duck Drummettes

Grand Marnier & Black Pepper finished with Orange Zest

#### Michael Mina's Ahi Tuna Tartare

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

#### Yellowtail Sashimi

English Cucumbers, Scallions, Rice Pearls, Truffle Ponzu\*

### SECOND COURSE

*individual*

#### Black Truffle Cavatelli 'Cacio e Pepe'

Oyster Mushrooms, Grana Padano

### THIRD COURSE

*duo of*

#### Schmitz Ranch New York Strip

Cauliflower, Pickled Mustard Seed, Persimmon, Red Wine Jus

&

#### Miso-Broiled Sea Bass

King Trumpets, Baby Bok Choy, Kabocha Squash  
Watermelon Radish

### FOURTH COURSE

*Individual*

#### Meyer Lemon Crêpe Cake

Fresh Raspberries, Sicilian Pistachios

## TABLE SNACKS

**Garden Crudité Bowl** crunchy, ice-cold Garden Vegetables served with Wellness Shooters & three dipping sauces; Green Goddess, Lemon-Poppyseed & Walnut Romesco · 18/32

**Crinkle-Cut Fries** with Pickle Ketchup, 'SriRancha' & Dijonnaise · 12

**Crispy Duck Wings** glazed with Grand Marnier & Black Pepper finished with Orange Zest · 22

**Jalapeño Shrimp Toast** with mild Ginger Aioli & Cilantro · 17

**Sweet Potato Pancakes** perfectly crisped & served with Salmon Gravlox, tangy Crème Fraîche & velvety Apple Butter\* · 24

*Add 1oz Michael Mina Reserve Kaluga Caviar · 195*

**Warm Olives** marinated with roasted Garlic Confit, Citrus Peel & fresh Bay Laurel · 10

**California Cheeses & Charcuterie** selection of three of the Gold Coast's Best accompanied by seasonal Preserves & Pickles

*Chef's Selection of Three Cheeses · 29*

*Chef's Selection of Three Cured Meats · 31*

*Cheese & Charcuterie Plate · 42*

**Parker House Rolls** perfectly warmed & served with a side of Whipped Ricotta with Black Pepper-Honey · 8

## RAW BAR

**Michael Mina's Ahi Tuna Tartare** mixed with Chili Peppers, Mint Garlic, Pine Nuts & drizzled Habanero-Sesame Oil\* · 31

**Michael Mina Reserve Kaluga Caviar Parfait** crispy Potato Cake topped with Smoked Salmon, Egg Mimosa, & whipped Crème Fraîche\* · 195

**Traditional Caviar Service** crispy Tater Tots, Egg Mimosa, diced Red Onion, Toast Points & Chive Crème Fraîche\* · 195

**Truffle-Yellowtail Sashimi** with sliced English Cucumbers Scallions, crispy Rice Pearls & finished with Truffle Ponzu\* · 27

**Half Dozen Oysters** Passion Fruit Mignonette\* · 24

**Bungalow Shrimp Cocktail** Gin Cocktail Sauce · 27

## SALADS & VEGETABLES

**Butter Lettuce Salad** drizzled with Green Goddess Dressing garnished with Avocado, Ruby Red Grapefruit & crunchy Olive Oil Croutons · 18

**Burrata & Persimmon** with Pomegranate, Toasted Pepitas & Sherry Vinaigrette · 18

**Roasted Delicata Squash** with Citrus Vinaigrette, Blood Orange, Mint, Feta and Hazelnuts · 16

**Classic Caesar** tossed with Caper Dressing, covered in Parmesan Cheese & Garlic Butter Croutons · 16

## OAK-FIRED STEAKS

*all steaks finished with red wine butter & served with asiago potatoes, black garlic purée, watercress*

**16oz Prime Rib Eye\*** · 89

**8oz Center-Cut Filet Mignon\*** · 75

**17oz Dry-Aged NY Strip Steak\*** · 82

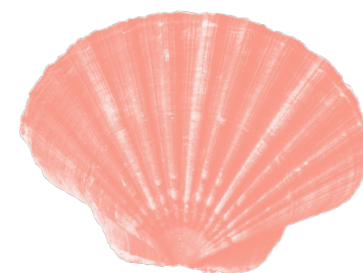
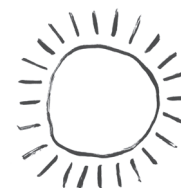
**36oz Dry-Aged Tomahawk\*** · 198 *serves 2*

## WESTHOLME AUSTRALIAN WAGYU

*signature marbling, tenderness, and deep complex flavor*

**12oz Center-Cut Ribeye\*** · 165

**14oz New York Strip\*** · 175



\*served raw or undercooked or contain raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness for parties of 6 or more, a 20% gratuity will be added to the check

## GRILLED & ROASTED

**Roasted All-Natural Chicken** with Cauliflower Purée, Pickled Mustard Seed, Diced Persimmon, Roasted Cauliflower, finished with Chicken Jus · 39

**Charcoal-Grilled Sakura Pork Chop** with Vinegar Peppers, Broccoli Rabe, Cipollini Onions, Fried Walnuts, finished with Pork Jus\* · 42

**The Bungalow Wagyu Burger** basted in Red Wine Butter, topped with White Cheddar Cheese, Onion Jam, Sliced Pickles & served with Crinkle-Cut Fries\* · 25

*Add Fried Egg\* · 4   Add Bacon · 5   Add Avocado · 4*

**King Salmon** with Crispy Skin served on top of Preserved Lemon-Cous Cous, Pickled Golden Raisins, finished with Chermoula Spice & whipped Dill Yogurt · 39

**Phyllo-Crusted Petrale Sole** on top of Horseradish Potato Purée Green Beans & finished with Meyer Lemon-Caviar Sauce · 49

**Miso-Broiled Sea Bass** with King Trumpets, Baby Bok Choy, Kabocha Squash, Watermelon Radish & finished with Ginger Dashi · 59

**Lobster Pot Pie** Chef Mina's signature dish featuring half Maine Lobster, Truffle-Lobster Bisque & Root Vegetables · 85

**Cavatelli Cacio e Pepe** with Fresh Black Truffle, Oyster Mushrooms & Grana Padano · 55

## SIDE DISHES

**Fried Brussels Sprouts** tossed in Soy Caramel, Lime & topped with Crispy Shallots · 14

**Stuffed Potatoes** with Asiago & Parmesan Cheese, minced Red Onion · 13

**San Francisco Garlic Noodles** sautéed with Black Trumpets Pea Tendrils & Garlic Butter, finished with Oyster Sauce · 13

**Tuscan Kale** with Garlic Confit & Crispy Mortadella · 13

**Roasted Cauliflower** with Brown Butter, Golden Raisins, Toasted Almonds · 13

EXECUTIVE CHEF: HARRISON CHERNICK



12.03.22