

THE CAVIAR CO. &
HOG ISLAND OYSTERS

Caviar Service

Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche
Duo of Pancakes*

Kaluga 195 or Russian Osetra 225

½ Dozen Hog Island Oysters

Red Wine Mignonette, Cocktail Sauce, Tabasco* · 28

Add Caviar & Crème Fraîche · 58

CAVIAR BITES

Michael Mina Signature ‘Mini’ Caviar Parfait

Crispy Potato Cake, Smoked Salmon, Egg Mimosa
Chive Crème Fraîche* · 56

Salmon Pancake

Apple Compote, Gravlox, Sour Cream, Kaluga Caviar* · 24

Dungeness Crab Cake

Lemon Aioli, Chive, Kaluga Caviar* · 24

Caviar Bite Flight

Mini Parfait, Salmon Pancake, Crab Cake, Oyster* · 118

STARTERS

Jalapeño Shrimp Toast

Ginger Aioli, Togarashi, Cilantro · 17

Sweet Potato Pancakes

Salmon Gravlox, Apple Compote, Sour Cream* · 24

Bona Furtuna Bucatini

Arugula Pesto, Fava Beans, Pine Nuts · 26

Shrimp Cocktail

Horseradish, Lemon, Gin Cocktail Sauce* · 29

Michael Mina’s Ahi Tuna Tartare

Mint, Garlic, Asian Pear, Habanero-Sesame Oil* · 31

Vietnamese-Style Hamachi Sashimi

Mint, Toasted Peanut, Nuoc Cham* · 27

Roasted Garlic Shrimp

Brushed with Confit Garlic, Lemon, Espelette · 29

Broiled Oysters

½ Dozen Hog Island Oysters, Garlic Butter, Chili Panko · 28

Crispy Liberty Duck Wings

Grand Marnier, Black Pepper, Orange Zest · 22

Parker House Rolls

Whipped Ricotta, Black Pepper-Honey · 9

SALADS & VEGETABLES

Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette* · 18

Butter Lettuce Salad

Green Goddess, California Citrus, Olive Oil Croutons · 16

Heirloom Carrots

Snap Peas, Greek Yogurt, Mint · 17

Avocado & Asparagus

Buttermilk, Scallion, Kaluga Caviar* · 28

FROM THE SEA

Whole-Roasted Branzino

Chickpea & Lentil Koshary, Chimichurri · 65

Char Siu King Salmon

Snow Peas, Shiitake Mushrooms, Crispy Rice · 42

Phyllo-Crusted Petrale Sole

Horseradish Potato Purée, Green Beans · 49

Miso-Broiled Sea Bass

King Trumpets, Bok Choy, Ginger Dashi · 59

Michael Mina’s Lobster Pot Pie

½ Maine Lobster, Truffle-Lobster Bisque, Root Vegetables · 85

FROM THE LAND

Roasted All-Natural Chicken

Gnocchi, Morels, Asparagus, Favas, Sauce Vin Jaune · 42

Charcoal-Grilled Lamb Duo

Cous Cous, Babbaganoush, Tomato Gremolata* · 62

The Bungalow Wagyu Burger

Cheddar Cheese, Onion Jam, Pickles, Crinkle-Cut Fries* · 25

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

Oak-Grilled American Wagyu NY Strip

Avocado, Sweet Potato, Pastor Sauce · 82



SIDE DISHES

Snap Peas

Calabrian Chili, Preserved Lemon, Basil · 14

Crinkle-Cut Fries

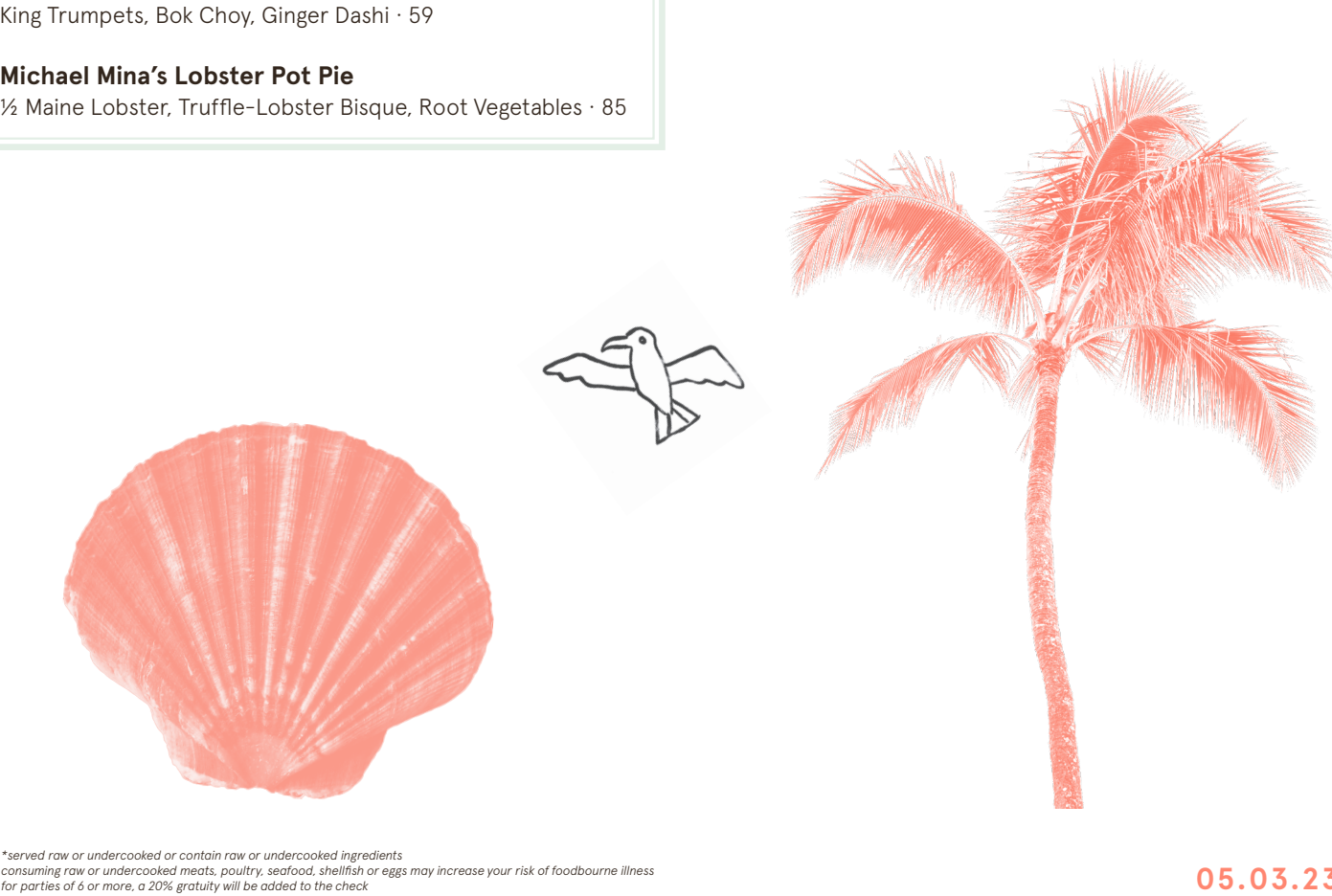
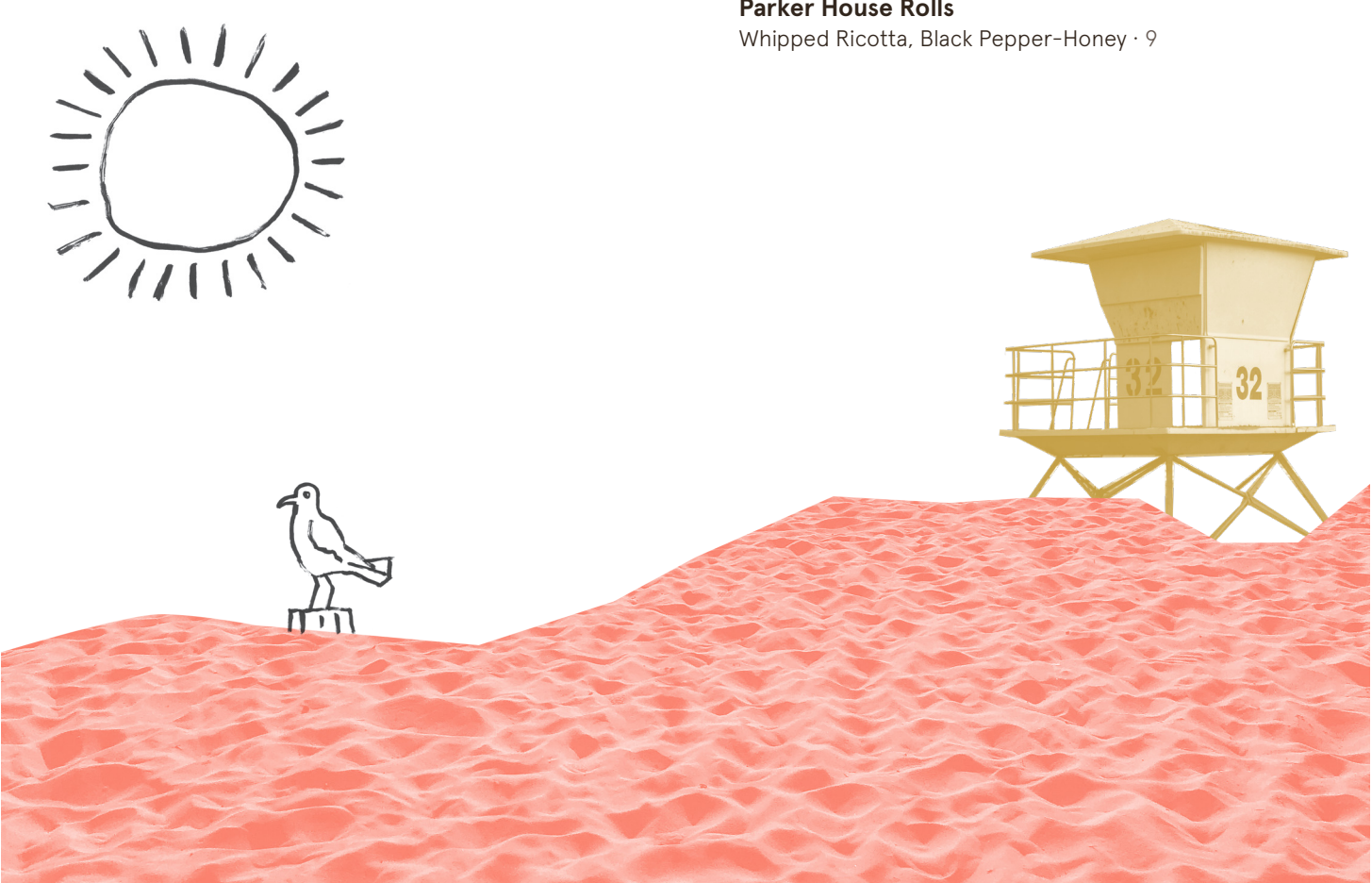
Pickled Ketchup, ‘Granch’, Harissa Aioli · 14

San Francisco Garlic Noodles

Black Trumpets, Garlic Butter, Oyster Sauce · 14

Brussels Sprouts

Soy Caramel, Lime, Crispy Shallots · 13



*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 foodbourne illness
for parties of 6 or more, a 20% gratuity will be added to the check