

## CHEF'S MENU

\$115 per person

Full Table Participation Required

~ Wine Pairing - \$80 per person ~

## AMUSE

individual

### Michael Mina Signature 'Mini' Caviar Parfait

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

## FIRST COURSE

for the table

### Warm Parker House Rolls

Whipped Ricotta, Marshall Farms Honey

### Michael Mina's Ahi Tuna Tartare

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

~ Champagne, Michel Gonet 'Mina Cuvée', Mesnil Sur Oger ~  
Grand Cru, Blanc de Blancs, Brut 2010

## SECOND COURSE

individual

### Black Truffle Cavatelli

Oyster Mushrooms, Grana Padano

~ Nebbiolo, Arpepe 'Sassella-Stella Retica', Valtellina Superiore ~  
Lombardy, Italy 2015

## THIRD COURSE

choice of

### Roasted Branzino

Chickpea & Lentil Koshary, Chimichurri\*

~ Viognier, Cristom 'Louise', Eola-Amity Hills  
Willamette Valley, Oregon 2021

or

### Oak Grilled American Wagyu NY Strip

Avocado, Sweet Potato, Pastor Sauce

~ Merlot, Château Taillefer, Pomerol  
Bordeaux, France 2016

## FOURTH COURSE

individual

### Crêpe Cake

Crème Fraîche, Fresh Raspberries  
Candied Citrus Zest

~ Moscato Bianco, Ca' d'Gal 'Sant Ilario', Canelli, Moscato  
d'Asti, Piedmont, Italy 2020

## THE CAVIAR CO. & HOG ISLAND OYSTERS

### ½ Dozen Hog Island Oysters

Champagne Mignonette, Cocktail Sauce, Tabasco\* · 28  
Add Caviar & Crème Fraîche · 58

### Shrimp Cocktail

Horseradish, Lemon, Gin Cocktail Sauce\* · 29

### Caviar Service

Crème Fraîche, Chive, Egg Mimosa, Toasted Brioche  
Duo of Pancakes\*  
Kaluga 195 or Russian Osetra 225

## CAVIAR & CHAMPAGNE 55

### Michael Mina Signature 'Mini' Caviar Parfait

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

served with J. Lassalle 'Cachet Or' 1er Cru  
Champagne, France, Brut NV

## STARTERS

### Parker House Rolls

Whipped Ricotta, Black Pepper-Honey · 9

### Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro · 21

### Hand-Cut Pappardelle

Wagyu Beef Short Rib, Sunchoke, Black Truffle · 29

### Sweet Potato Pancakes

King Salmon Gravlax, Sour Cream, Apple Butter\* · 24  
Add 1oz Michael Mina Reserve Kaluga Caviar · 149

### Michael Mina's Ahi Tuna Tartare

Garlic, Asian Pear, Pine Nuts, Mint, 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 Farm Duck Wings

Grand Marnier, Black Pepper, Orange Zest · 22

## SALADS & VEGETABLES

### Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette\* · 18

### Butter Lettuce Salad

Green Goddess, California Citrus, Olive Oil Croutons · 17

### County Line Baby Chicory Salad

Persimmon, Bacon Vinaigrette, Pomegranate Seeds  
Toasted Pecans · 19

## FROM THE SEA

### Whole-Roasted Branzino

Chickpea & Lentil Koshary, Chimichurri · 65

### King Salmon

Toasted Farro, Melted Leeks, Pinot Noir Reduction · 42

### Phyllo-Crusted Petrale Sole

Horseradish Potato Purée, Brussels Sprout Leaves · 49

### Miso-Broiled Sea Bass

King Trumpet Mushrooms, 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, Maitake Mushrooms, Sauce Vin Jaune · 42

### Charcoal Grilled Pork Chop

Pear Butter, Chanterelle Mushrooms, Salsify Chips\* · 52

### 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

### Roasted Brussels Sprouts

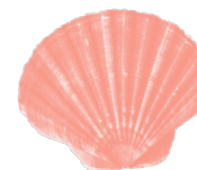
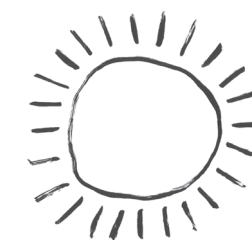
Umami Soy, Togarashi, Shiso · 14

### Crinkle-Cut Fries

Pickled Ketchup, 'Granch', Harissa Aioli · 14

### San Francisco Garlic Noodles

Black Trumpet Mushrooms, Garlic Butter, Oyster Sauce · 14



\*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

EXECUTIVE CHEF: HARRISON CHERNICK

12.06.23