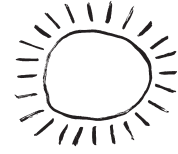


## SUNDAY SUPPER ~ NORTH BEACH

\$65 per person  
Full Table Participation Required

### AMUSE individual



#### Arancini 'Cacio e Pepe'

Acquerello Rice, Pecorino Romano, Toasted Black Pepper

### FIRST COURSE

for the table

#### Antipasti Italiano

Mortadella, Stuffed Peppers, Olives

#### Fresh Baked Focaccia

Whipped Ricotta - \$8 supplement

### OPTIONAL MID COURSE

individual, \$15 supplement

#### Linguine alle Vongole

Clams, White Wine, Lemon Juice, Parsley

### SECOND COURSE

choice of

#### Veal and Eggplant 'Parm'

Marinara, Fresh Mozzarella, Basil

or

#### Jumbo Shrimp Scampi

Lemon Butter, Toasted Garlic & Chili

~ Both entrees are served with Charred Broccolini ~

### DESSERT individual

#### Tiramisu

Mascarpone Cream, Rum, Coffee, Cocoa



## 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

## FROM THE SEA

### Whole-Roasted Branzino

Chickpea & Lentil Koshary, Chimichurri · 65

### King Salmon

Toasted Farro, Melted Leeks, Roasted Mushroom  
Pinot Noir Reduction · 42

### Phyllo-Crusted Petrale Sole

Horseradish Potato Purée, Green Beans · 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, Hedgehog 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 USDA Prime Filet

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

