

**THE BUNGALOW KITCHEN
SUNDAY SUPPER SERIES**

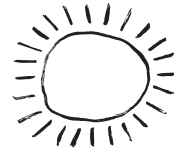
MAY 2024 - MISSION DISTRICT

\$65 per person

Full Table Participation Required

AMUSE

for the table



Warm Chips & Dips

Salsa Verde, Salsa Macha, Habanero Salsa

FIRST COURSE

choice of

Ahi Crudo Tostada

Sour Orange Mango Mayo, Avocado, Mango

Mercado Chopped Salad

Chipotle Vinaigrette, Pomegranite, Cotija, Avocado

Aguachile Mixto

Tomato-Mezcal Broth, Tostones

\$19 supplement

SECOND COURSE

choice of

Lamb Shank 'Al Pastor'

Pickled Red Onions

Whole Roasted Sea Bream

Mojo de Ajo, Chimichurri

~ sides for the table ~

Papas Bravas

Chipotle Mayo, Queso Cotija Pepitas

Arroz Rojo

DESSERT COURSE

individual

Leche Flan

Market Berries



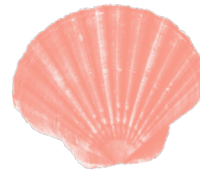
**HOG ISLAND OYSTERS &
THE CAVIAR CO.**

½ Dozen Hog Island Oysters (GF)

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

Michael Mina Signature Caviar Parfait (GF)

Crispy Potato Cake, Smoked Salmon, Egg Mimosa
Chive Crème Fraîche* · 65 half ounce / 125 one ounce



STARTERS

Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey · 9

Tempura Maitake Mushrooms

Yuzu Aioli, Togarashi · 17

Brokaw Avocado & Asparagus (V, GF)

Lemon Emulsion, Scallion Oil · 17

Butter Lettuce & Hearts of Palm Salad (V, GF)

Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette · 18

Artisan Petite Romaine Caesar Salad

Onion Crème, Parmesan, Truffle Dressing* · 19

Michael Mina's Ahi Tuna Tartare (TS)

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

Chilled Maine Lobster "Ceviche" (GF)

Brokaw Avocado, Egyptian Mango, Blistered Peppers · 39

Trio of Sashimi (GF)

House Tamari Shoyu Blend, Half Moon Bay Fresh Wasabi · 45

'Coconut' Shrimp

Young Coconut Purée, Sweet & Sour Sauce · 23

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro · 21

Peking Duck Confit Bao Buns

Hoisin BBQ Sauce, Jalapeño, Cucumber · 24



FROM THE SEA

Bigeye Tuna Au Poivre (GF)

Potato Cake, Snow Pea Leaves, Four-Peppercorn Sauce · 54

Phyllo-Crusted Petrale Sole

English Pea Potato Purée, Horseradish Mascarpone
Caviar Cream · 49

King Crab Pasta

Arugula Pesto, Crispy Squash Blossom, Tonnarelli Pasta · 55

Miso-Broiled Sea Bass (GF)

Sugar Snap Peas, Delta Asparagus, Maitake Mushrooms
Ginger Dashi · 59

Middle Eastern Spiced Red Snapper (GF)

Tomato Glaze, Yukon Gold Potatoes, Black Olives · 49

Salt-Baked Sea Bream (GF, TS)

Shaved Zucchini, Oregano & Lemon Vinaigrette · 59

Michael Mina's Lobster Pot Pie (TS)

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

FROM THE LAND

Roasted Lemon Chicken (GF)

Lemon Potatoes, Chillies, Feta, Mint · 38

Braised Spring Lamb Shank

Orzo Pasta, Chickpea Ragu, Cherry Tomato Sauce · 52

Oak-Grilled Black Angus Steaks

Beer Battered Onion Ring, Black Garlic, Truffled Demi Glace

8 oz Center-Cut Filet Mignon · 71

16 oz Prime Ribeye · 89

The Bungalow Wagyu Burger

Cheddar Cheese, Onion Jam, Pickles, Crinkle-Cut Fries* · 29

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

A5 Wagyu Striploin

Tsukemono, Yuzu Kosho, Half Moon Bay Wasabi · 195

Gluten Free, GF | Vegan, V | Tableside, TS

*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

ON THE SIDE

Delta Asparagus (V,GF)

Spring Onion Vinaigrette · 14

Roasted Button Mushrooms (GF)

Escargot Butter · 15

San Francisco Garlic Noodles

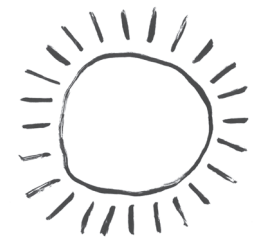
Morel Mushrooms, Snow Pea Leaves
Oyster Sauce · 15

Crinkle-Cut Fries

Pickled Ketchup, 'Granch', Harissa Aioli · 14

Sautéed Broccoli (V,GF)

Housemade Garlic-Chili Crunch · 14



05.14.2024