

THE BUNGALOW KITCHEN
+
BOURBON STEAK
SPRING TASTING EXPERIENCE

\$125 per person
Full Table Participation Required
~ **Wine Pairing - \$80 per person** ~

AMUSE

Duck Fat Fry Trio
Harissa Aioli, Pickled Ketchup, 'Granch'

FIRST COURSE

Bourbon Steak Salad
Ruby Grapefruit, Brokaw Avocado, Radish

'Coconut' Shrimp

Young Coconut Purée, Sweet & Sour Sauce

SUPPLEMENT COURSE

King Crab Pasta
Arugla Pesto, Crispy Squash Blossom, Tonnarelli Pasta
~ **\$25 per person** ~

SECOND COURSE

Miso-Broiled Sea Bass (GF)

Sugar Snap Peas, Delta Asparagus
Maitake Mushrooms Ginger Dashi

THIRD COURSE

Angus Filet Au Poivre

or

Ahi Tuna Au Poivre

Snow Pea Leaves, Four-Peppercorn Sauce

Sides for the table

Gratinée Of Truffle Mac & Cheese

Mushroom Duxelle, Truffle Cream, Chives
&

Sautéed Broccoli

Housemade Garlic- Chili Crunch

DESSERT COURSE

Citrus Olive Oil Cake

Farmer's Market Fruit, Sicilian Pistachios

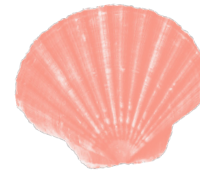
**HOG ISLAND OYSTERS &
THE CAVIAR CO.**

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 Créma, 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, Chilies, 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

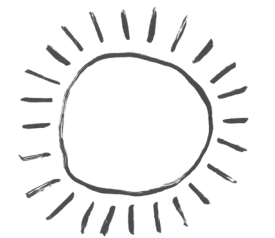
Morel Mushrooms, Snow Pea Leaves
Oyster Sauce · 15

Crinkle-Cut Fries

Pickled Ketchup, 'Granch', Harissa Aioli · 14

Sautéed Broccoli Side (V,GF)

Housemade Garlic-Chili Crunch · 14



05.14.2024