

— TAVERN DINNER —
BY MICHAEL MINA

SHELLFISH

Ice-Cold *Classic Sauces & Garnishes* OR Hot Char-Broiled *Scampi Butter & Espelette*

PETITE (serves 1-2) 105
4 Oysters, 4 Poached Shrimp,
Half Maine Lobster, 1/4 Pound Red King Crab

GRANDE (serves 4-6) 175
8 Oysters, 8 Poached Shrimp,
Whole Maine Lobster, 1/4 Pound Red King Crab

A LA CARTE

PACIFIC OYSTERS 27/52
Half Dozen or Dozen
add Caviar & Crème Fraîche 25/50

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

RED KING CRAB 37

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH
Eggs Mimosa, Blini, Whipped Crème Fraîche

Kaluga Hybrid
80 (1/2 oz) | 155 (1 oz)

STARTERS

HAMACHI CRUDO 24
Salmoriglio, Black Olive, Bona Fortuna Olive Oil

 **MICHAEL'S 'WALDORF' SALAD** 19
Green Apple, Grapes, Celery, Walnuts, Poppy-Yogurt Dressing

 **AHI TUNA & CRISPY FALAFEL** 26
Whippid Tahin, Salata Baladi, Urfa Pepper

KABOCHA SQUASH SOUP 19
Fall Spiced Crema, Crispy Sage

WHOLE-ROASTED CAULIFLOWER 32
Tahina, Fresno Chili, Toasted Pistachios

CRAB & ENDIVE CAESAR 25
Caper Aioli, Parmesan, Garlic Breadcrumbs

LIBERTY FARM DUCK WINGS 19
Grand Marnier & Black Pepper Gastrique, Orange Zest

WARM NAPA VALLEY OLIVES 14
Orange Zest, Rosemary, Fresno Chili Peppers

WOOD GRILLED OCTOPUS 21
Chickpea Conserva, Saffron Broth, Salsa Verde

SHAREABLES

BOBMA CALABRESE PIZZA 25
Calabrian peppers, Bellwether Farms Ricotta
Hot Honey, Wild Arugula

CARBONARA PIZZA 27
Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

TRUFFLE TAGLIATELLE 44
Fresh Black Truffle, Farm Egg Yolk
Parmesan Reggiano

BAKED RIGATONI 29
Nduja Ragu, Fresh Mozzarella
Garlic Streusel

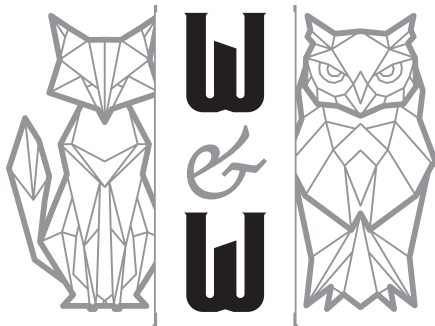
MENU CURATED BY:
EXECUTIVE CHEF Danny Girolomo
SOUS CHEF Jake Westerlund

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff.

A guest may make adjustments to this suggested amount.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.



— TAVERN DINNER — BY MICHAEL MINA

MY EGYPT & TAVERN EXPERIENCE MENU

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet:

My Egypt: Cooking from My Roots

We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Michael into the chef and person he is today.

99 per person or 124 with **My Egypt** cookbook
Wine Pairing 65

We Kindly Ask For Participation From The Entire Table

FIRST COURSE

(served family style)

WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chilies

COLD PACIFIC OYSTERS

Champagne Mignonette

Add Caviar & Creme Fraiche | add 16

SECOND COURSE

(served family style)

MICHAEL'S 'WALDORF' SALAD

Green Apples, Grapes, Celery, Walnut, Poppy-Yogurt Dressing

AHI TUNA & CRISPY FALAFEL

Whipped Tahini, Salata Baladi, Urfa Pepper

THIRD COURSE

(served family style)

TOMATO-GINGER GLAZED SALMON

Saffron Cous cous, Blistered Cherry Tomato, Dill Yogurt Espuma

WOOD-FIRED FLAT IRON STEAK

Duck Fat Potatoes, Black Garlic Vinaigrette

Supplement

12 oz. New York Striploin | add 12 per guest

DESSERT COURSE

(served family style)

CINNAMON RICE PUDDING

Pomegranite

LAND & SEA

ROASTED PETALUMA HALF CHICKEN 40

Warm Arugula Salad, Crispy Potatoes, Charred Scallion

TOMATO-GINGER GLAZED SALMON 39

Saffron Cous Cous, Blistered Cherry Tomato, Dill Yogurt Espuma

PAN ROASTED HALIBUT 46

Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

CHEF MINA'S LOBSTER POT PIE 120

Brandied Lobster Cream, Market Vegetables, Black Truffle

WOOD-FIRED STEAK

Red Wine Buttered, Black Garlic Vinaigrette
Duck Fat Fries

12 oz. NY STRIP 62

8 oz. FILET MIGNON 70

16 oz. WESTHOLME WAGYU RIBEYE 127

additions:

3 pc. grilled shrimp 13 | blue cheese crust 4
fresh shaved truffles (4 grams) 21

THE TAVERN STEAK-BURGER 27

Red Wine Bacon Jam,
Farmhouse Aged Cheddar, Dijonnaise
Duck Fat Fries

add fried egg 4 | avocado 4 | truffled brie cheese 5

MARKET SIDES

CRISPY BRUSSELS SPROUTS 12

Fresno Chili, Orange Glaze

SPICY BROCCOLINI 14

Sofrito of Garlic & Red Chili

ROASTED WILD MUSHROOMS 16

Herb Butter

DUCK FAT FRIED POTATOES 18

Thick-Cut Kennebec, Pickled Ketchup, House-Made Ranch

We are committed to supporting the farms and purveyors of Sonoma County and Northern California. You will find the following throughout our menu:

DELLA FATTORIA BAKERY
LIBERTY FARMS DUCKS
WINE FOREST MUSHROOMS
FIORELLOS ARTISAN GELATO

BELLWETHER FARMS
FROG HOLLOW
GLAUM EGGS
MARIN FRENCH CHEESE

TCHO CHOCOLATE
WATMAUGH FARMS
FIREBRAND BAKERY
JOURNEYMAN MEATS