



Chef Michael Mina introduces his most personal project yet: My Egypt: Cooking from My Roots. Celebrating the ingredients, flavors and techniques from his heritage. 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.

SEASONAL TASTING MENU

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT*

Smoked Salmon, Crème Fraîche, Egg Mimosa

First Course Choice of

AHI TUNA TARTARE*

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

URFA DUSTED BIG EYE TUNA TARTARE

Egyptian Falafel, Whipped Tehina, Salada Baladi

Second Course Choice of

CRISPY KONA BLUE PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Cauliflower, Sultanas, Dukkah, Tumeric Butter

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Fines Herbes

Third Course Choice of

BOLINAS BLACK COD

Kyoto Miso, Aromatique Vegetables, Black Truffle Dashi

DUO OF FILET MIGNON & HARISSA LAMB CHOP

Yemenite Spice, Shishito Pepper, Matbucha, Olive Oil & Herb Sweet Potato

JAPANESE 'KAGOSHIMA' PREFECTURE WAGYU*

Nantes Carrot, Horseradish, Pommes Paillasson, Bordelaise Sauce

Fourth Course Choice of

FLEUR DE CACAO

Dark Chocolate Mousse, Candied Cocoa Nib, Salted Caramel Ice Cream

MINERVA'S RICE PUDDING

Black Mission Figs, Vanilla, Cinnamon

Chef Mina's My Egypt cookbook available for 25 with purchase of tasting menu.

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.