



## MERRY CHRISTMAS

BY MICHAEL MINA

### SHELLFISH & CAVIAR

Ice-Cold Classic Sauces & Garnishes

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

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

#### MINA RESERVE CAVIAR CO. CAVIAR

SERVED WITH TRADITIONAL GARNISH  
*Eggs Mimosa, Whipped Crème Fraîche  
Chives, Blinis*

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

### THREE COURSE PRE-FIXE MENU

\$115 per person

#### STARTERS

shared for the table

##### \*HAMACHI CRUDO

Salmoriglio, Black Olive, Bona Fortuna Olive Oil

##### CRAB & ENDIVE CAESAR

Caper Aioli, Parmesan, Garlic Breadcrumbs

##### WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

##### WOOD GRILLED OCTOPUS

Chickpea Conserva, Saffron Broth, Salsa Verde



##### \*CHEF MICHAEL MINA'S AHI TUNA TARTARE

Trio of Peppers, Pine Nuts, Garlic, Habanero-Sesame Oil

ADDITIONAL \$19 PER PERSON

### OPTIONAL WHITE TRUFFLE COURSE

choice of  
add \$55 per person

##### \*CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes  
Poached Farm Egg, Pecorino Romano

##### \*TRUFFLE TAGLIATELLE

Fresh Black Truffle, Farm Egg Yolk  
Parmesan Reggiano

#### ENTRÉES

choice of

##### ROASTED PETALUMA HALF CHICKEN

Warm Arugula Salad, Crispy Potatoes, Charred Scallion

##### HONEY HAM PORCHETTA

Braised Greens, Apple Agrodolce, Rosemary Pecans

##### WAGYU POT ROAST

Root Vegetables, Bone Marrow, Potato

##### \*WOOD-FIRED 8 OZ. FILET MIGNON

Duck Fat Potatoes, Black Garlic Vinaigrette

SUPPLEMENT | \*16 oz. WESTHOLME WAGYU RIBEYE

ADDITIONAL \$49 PER PERSON

##### \*TOMATO-GINGER GLAZED SALMON

Saffron Cous Cous, Blistered Cherry Tomato, Dill Yogurt Espuma

##### PAN-ROASTED STRIPED SEABASS

Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

##### WHOLE-ROASTED CAULIFLOWER

Tahina, fresno Chili, Toasted Pistachios

##### CHEF MICHAEL MINA'S LOBSTER POT PIE

Brandied Lobster Cream, Market Vegetables, Black Truffle

ADDITIONAL \$29 PER PRSON

#### DESSERTS

choice of

##### BASQUE CHEESECAKE

Warm Cranberry Apple, Fresh Marigold

##### STICKY TOFFEE PUDDING

Buttermilk Gelato, Persimmon, Caramel

*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.*