



— NEW YEAR'S EVE 2024 —

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

**BEEF POT ROAST**

Root Vegetables, Truffle Bone Marrow Jus, 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, Gelato

*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.*