

## — 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

### À 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

 **AHI TUNA & CRISPY FALAFEL** 24  
Whipped Tahina, Salata Baladi, Urfa Pepper

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

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

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

**KABOCHA SQUASH SOUP** 17  
Fall Spiced Crema, Crispy Sage

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

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

### SHAREABLES

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

**CARBONARA PIZZA** 25  
Crispy Guanciale, Yukon Gold Potatoes  
Poached Farm Egg, Pecorino Romano

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

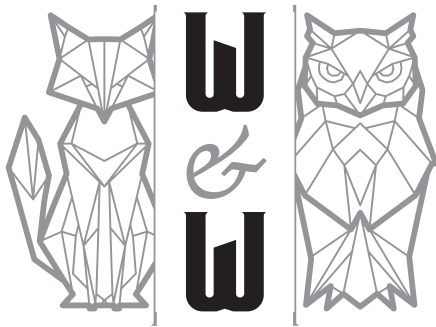
**BAKED RIGATONI** 29  
Nduja Ragu, Fresh Mozzarella  
Garlic Streusel

#### MENU CURATED BY:

EXECUTIVE CHEF Danny Girolomo  
SOUS CHEF Jake Westerlund

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 —

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### WOOD-FIRED STEAK

Red Wine Buttered, Black Garlic Vinaigrette  
Duck Fat Fries

12 oz. NEW YORK 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 Burgundy Truffles (4 grams) 21

### ENTRÉES

ROASTED PETALUMA HALF CHICKEN 40

Warm Arugula Salad, Crispy Potatoes, Charred Scallion



TOMATO-GINGER GLAZED SALMON 36

Saffron Couscous, Blistered Cherry Tomato, Dill Yogurt Espuma

PAN SEARED SEA BASS 46

Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

WHOLE-ROASTED CAULIFLOWER 32

Tahina, Fresno Chili, Toasted Pistachios



### FOR TWO



CHEF MINA'S LOBSTER POT PIE 120

Brandied Lobster Cream, Market Vegetables, Black Truffle

WHOLE ROASTED DUCK 165

Wild Mushroom, Ancient Grains, Pickled Berries

Roasted Potatoes, Truffled Duck Jus

### 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

### 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 Couscous, 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

Pomegranate

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  
GLAUM EGGS  
MARIN FRENCH CHEESE  
TCHO CHOCOLATE

COUNTY LINE  
FIREBRAND BAKERY  
JOURNEYMAN MEATS  
THE CAVIAR CO.