

MINA'S FISH HOUSE

EASTER EXPERIENCE

FIRST COURSE

CHOICE OF | INDIVIDUALLY PLATED

Smoked Marlin & Maui Onion Fish Dip

Taro Chips, Sweet Onion, Caper Furikake

Shrimp Wonton Ravioli

Paniolo Lobster Velute, Pork Belly Lardon, Charred Broccolini

Grilled Watermelon & Burrata Salad

Cherry Tomato, Chamoy Vinaigrette

ENTREE COURSE

CHOICE OF | INDIVIDUALLY PLATED

Pan Roasted Salmon

Charred Sweet Baby Bella Mushrooms,
Cherry Tomato Ragout, Fennel Salad

Phyllo Crusted Shutome

Brown Butter Emulsion, Smoked Trout Roe,
Whipped Potato Purre, Confit Fingerling Potato

Grilled Rack of Lamb

Herbed Lamb Jus, Chermoula, Parsnip Puree, Crispy Parsnips

PREMIUM SUPPLEMENT | 85

Michael Mina's Lobster Pot Pie

DESSERT COURSE

CHOICE OF ONE

Warm Malasadas, Dessert Special, or Dark Chocolate Mousse

115 PER PERSON

*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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