

MOTHER'S DAY

DINNER PRE-FIXE MENU \$95 PER PERSON

FIRST COURSE

Butter Lettuce & Hearts of Palm Salad (V, GF)
Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

Jidori Chicken Karaage
Aonori, Sriracha Mayo, Tamari Pickled Cucumbers

Jalapeño Lobster Toast
Ginger Aioli, Togarashi, Cilantro

Caviar Deviled Eggs
Dungeness Crab, Meyer Lemon, Garlic Streusel
Supplement · 14

Michael Mina's Ahi Tuna Tartare*
Asian Pear, Pine Nuts, Garlic, Habanero-Sesame Oil

Grilled Oysters
Ramps, XO Sauce, Toasted Sourdough

10 Piece Sashimi/Nigiri Plate*
Hamachi, Sake, Hon Maguro, Hotate, Unagi
Supplement · 24

SECOND COURSE

Ginger-Scallion Brick Chicken (GF)
Schmaltz Seasoned Rice, Chili-Garlic Crunch Cucumbers

Roasted Chilean Seabass
Muhumara, Pomegranate, Pine Nut Gremolata

Prime 14oz. New York Steak*
Red Pepper Puree, Olive Oil Smashed Yams
Supplement · 29

Tomato-Ginger Glazed Salmon*
Saffron Couscous, Blistered Cherry Tomatoes, Dill Yogurt

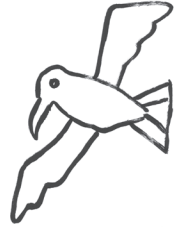
Ricotta Gnocchi
Maine Lobster, Spring Peas, Delta Asparagus

Local Lamb Chops*
English Peas, Morel Mushrooms, Meyer Lemon Beurre Blanc

Michael Mina's Lobster Pot Pie (TS)
Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables
Supplement · 49

THIRD COURSE

Carrot Cake
Walnuts, Cream Cheese Cremeaux
Crunchy Carrot Genoise



*served raw or undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check