



BY MICHAEL MINA

SONOMA RESTAURANT WEEK

THREE COURSE PRIX FIXE

60 Per Guest

FIRST
CHOICE OF

BUTTER LETTUCE

Hearts of Palm, Avocado, Grapefruit, Radish, Fine Herbs, Red Wine Vinaigrette

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze, Black Pepper, Orange Zest

SMOKED TUNA DIP

Crème Fraiche, Preserved Lemon Aioli

SECOND
CHOICE OF

ORA KING SALMON

Roasted Butternut Squash, Maitake Mushrooms, Onion Soubise, Herb Vinaigrette

BOMBA CALABRESE PIZZA

Calabrian Chili, Garlic Ricotta, Hot Honey, Arugula

1/2 POUND DRY AGED BURGER

Vidalia Onion, Aged Cheddar Cheese, Marinated Tomato, Herbed Duck Fat Fries

THIRD

MINA'S RICE PUDDING

Pomegranate

WE ENCOURAGE EVERYONE AT THE TABLE TO PARTICIPATE.
