

the Bungalow Kitchen

BY MICHAEL MINA

MOTHER'S DAY PRE FIXE MENU

\$105 PER PERSON

FIRST COURSE

CHOICE OF

BUTTER LETTUCE & HEARTS OF PALM SALAD (V, GF)

RUBY GRAPEFRUIT, BROKAW AVOCADO, RADISH, DIJON VINAIGRETTE

MICHAEL MINA'S AHI TUNA TARTARE*

ASIAN PEAR, PINE NUTS, GARLIC, HABANERO-SESAME OIL

ARANCINI 'A LA MARCHESI'

LA TUR CHEESE, SAFFRON AIOLI, 24K GOLD

STRAWBERRY CAPRESE BRUSCHETTA

FRESH MOZZARELLA, PICKLED STRAWBERRIES, BALSAMIC GLAZE

CHEF DANIELA'S DUNGENESS CRAB EMPANADAS (GF)

CORN MASA, CILANTRO-AVOCADO PURÉE, HARISSA AIOLI

SECOND COURSE

CHOICE OF

MISO ROASTED CHILEAN SEABASS

ENGLISH PEA PURÉE, ASPARAGUS, MOREL MUSHROOMS

OAK-GRILLED BLACK ANGUS FILET

BLOOMSDALE SPINACH - ARTICHOKE 'MINI POP TART'

HORSERADISH, AU POIVRE SAUCE

ROASTED ATLANTIC SALMON

MUHUMARA, POMEGRANATE, PINE NUT GREMOLATA

CHICKEN PICCATA

PANISSE, PRESERVED LEMON, CAPERS

TROFIE AL PESTO GENOVESE

DOP BASIL PESTO, PINE NUTS, AGED PARMIGIANO REGGIANO

MICHAEL MINA'S LOBSTER POT PIE (TS)

WHOLE MAINE LOBSTER, TRUFFLE-LOBSTER BISQUE, SEASONAL VEGETABLES

SUPPLEMENT · 64

SWEETS

INDIVIDUAL

BUTTERSCOTCH BUDINO

SALTED CARAMEL, WHIPPED CRÈME FRAICHE