

# INTERNATIONAL FLAVOR FROM FIRE. *Smoke*

## *Special Events*

International Smoke infuses the way we gather, share, and experience food with flair and a healthy dose of attitude. Stemmed from Chef Michael Mina and Ayesha Curry's personal travels around the world, the restaurant celebrates food as the heart of the community and spotlights woodfired steaks, seafood, and ribs. Now serving lunch, dinner, brunch, and happy hour specials, International Smoke recognizes that fire is the start of all cooking and every country shares this culinary spark.

International Smoke offers group dining for up to 120 guests in our atrium. In addition to seated dining this space also accommodates host receptions for up to 200 guests. The restaurant can be provided in its entirety and host up to 210 guests for a seated dinner. 300 guests for a reception.

## *Event Spaces*

**SEMI-PRIVATE**  
up to 120 seated  
200 reception

**BUYOUT CAPACITY**  
210 seated  
300 reception

**EVENTS-SF@INTERNATIONALSMOKE.COM**

301 Mission St San  
Francisco, CA 94105



# Fuego Dinner

family style \$88 per person

## Starters

SELECT TWO

**AYESHA'S FRESH BAKED CORNBREAD**  
thai red curry butter \*contains shellfish

**CHOPPED WEDGE SALAD**  
point Reyes blue cheese, tomato  
red onion, egg, bacon, buttermilk ranch

**TRUFFLE CAESAR** CBGF, VEG  
parmesan cheese, garlic streusel  
sweet onion crema, truffle vinaigrette

**SHRIMP COCKTAIL**  
gin spiked cocktail sauce

additional starters \$10 pp

## Mains

SELECT TWO

**ST. LOUIS CUT PORK RIBS** GF  
american barbecue, sliced pickles

**FAROE ISLAND SALMON** GF  
lemon citronette

**ROASTED CHICKEN**  
caramelized onion chicken jus'

**GRILLED NEW YORK STRIP STEAK**  
red wine demi (supplement \$15pp)

seasonal vegetarian or vegan

pasta available upon request

additional mains \$17 pp

## Sides

SELECT TWO

**ASPARAGUS** GF, V  
lemon vinaigrette

**GRILLED BROCCOLINI** GF, V  
chili-garlic crunch

**CLASSIC WHIPPED POTATOES** GF  
lots of butter

**CLASSIC MAC** VEG  
american cheese, cheddar, parmesan

**DUCK-FAT FRIES** CBVEG, GF  
pickled ketchup

additional sides \$8pp

## Dessert

SELECT ONE

**DEVIL'S FOOD DARK CHOCOLATE CAKE**  
chocolate cremeux, candied cocoa nib

**KEY LIME PIE**  
whipped cream, lemon curd

# Moshi Dinner

family style \$108 per person

## Starters

**AYESHA'S FRESH BAKED CORNBREAD**  
thai red curry butter\*contains shellfish

### SELECT THREE BELOW

**CHOPPED WEDGE SALAD**  
point Reyes blue cheese, tomato  
red onion, egg, bacon, buttermilk ranch

**TRUFFLE CAESAR** CBGF, VEG  
parmesan cheese, garlic streusel  
sweet onion crema, truffle vinaigrette

**SHRIMP COCKTAIL**  
gin spiked cocktail sauce

**TUNA NISCOISE TARTARE**  
olive, sun dried tomato, green beans, egg

additional starters \$10pp

## Mains

### SELECT TWO

**ST. LOUIS CUT PORK RIBS** GF  
american barbecue, sliced pickles

**FAROE ISLAND SALMON** GF  
lemon citronette

**ROASTED CHICKEN**  
caramelized onion chicken jus'

**GRILLED NEW YORK STRIP STEAK**  
red wine demi (supplement \$15pp)

**GRILLED RIBEYE** GF  
red wine demi (supplement \$20pp)

seasonal vegetarian or vegan  
pasta available upon request

additional mains \$17pp

## Sides

### SELECT THREE

**ASPARAGUS** GF, V  
lemon vinaigrette

**GRILLED BROCCOLINI** GF, V  
chili-garlic crunch

**CLASSIC WHIPPED POTATOES** GF  
lots of butter

**CLASSIC MAC** VEG  
american cheese, cheddar, parmesan

**DUCK-FAT FRIES** CBVEG, GF  
pickled ketchup

additional sides \$8pp

## Dessert

### SELECT ONE

**DEVIL'S FOOD DARK CHOCOLATE CAKE**  
chocolate cremeux, candied cocoa nib

**KEY LIME PIE**  
whipped cream, lemon curd

# Kemuri Dinner

available up to 30 guests | \$115 PER PERSON, CHOICE OF ENTRÉE

## Starters

SELECT THREE FAMILY-STYLE

**AYESHA'S FRESH BAKED CORNBREAD**  
thai red curry butter \*contains shellfish

**CHOPPED WEDGE SALAD**  
point Reyes blue cheese, tomato  
red onion, egg, bacon, buttermilk ranch

**TRUFFLE CAESAR** CBGF, VEG  
parmesan cheese, garlic streusel  
sweet onion crema, truffle vinaigrette

**SHRIMP COCKTAIL**  
gin spiked cocktail sauce

**TUNA NISCOISE TARTARE**  
olive, sun dried tomato, green beans, egg

additional starters \$10pp

## Mains

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

**ST. LOUIS CUT PORK RIBS** GF  
american barbecue, sliced pickles

**FAROE ISLAND SALMON** GF  
lemon citronette

**ROASTED CHICKEN**  
caramelized onion chicken jus'

**GRILLED NEW YORK STRIP STEAK**  
red wine demi (supplement \$15pp)

**GRILLED RIBEYE** GF  
red wine demi (supplement \$20pp)

seasonal vegetarian or vegan  
pasta available upon request

## Sides

SELECT THREE FAMILY-STYLE

**ASPARAGUS** GF, V  
lemon vinaigrette

**GRILLED BROCCOLINI** GF, V  
chili-garlic crunch

**CLASSIC WHIPPED POTATOES** GF  
lots of butter

**CLASSIC MAC** VEG  
american cheese, cheddar, parmesan

**DUCK-FAT FRIES** CBVEG, GF  
pickled ketchup

additional sides \$8pp

## Dessert

SELECT ONE FAMILY STYLE

**DEVIL'S FOOD DARK CHOCOLATE CAKE**  
chocolate cremeux, candied cocoa nib

**KEY LIME PIE**  
whipped cream, lemon curd

# Cocktail Reception Packages

## Happy Hour

**\$65 PER PERSON**

select two passed canapés  
select three stationed platters  
select one dessert

## Smoke a Little Drink a Little

**\$75 PER PERSON**

select three passed canapés  
select five stationed platters  
select one dessert

## Toast of the Town

**\$85 PER PERSON**

includes ayesha's fresh baked cornbread  
select four passed canapés  
select five stationed platters  
select one dessert

## Stationed Platters

**AYESHA'S FRESH BAKED CORNBREAD**  
thairedcurrybutter \*containsshellfish

**CLASSIC MAC VEG**  
american cheese, cheddar, parmesan

**ST. LOUIS CUT PORK RIBS GF**  
american barbecue

**ROASTED CHICKEN**  
caramelized onion chicken jus'

**ASPARAGUS GF, V**  
lemon vinaigrette

**GRILLED BROCCOLINI GF, V**  
V, GF chili-garlic crunch

**CLASSIC WHIPPED POTATOES GF**  
lots of butter

## Passed Canapes

**BROILED SHRIMP SKEWER GF**  
miso butter

**MUSHROOM SKEWER VEG**  
pomegrante molasses

**DEVILED EGG VEG**  
bacon, chives

**TUNA NISCOISE TARTARE**  
olive, sun dried tomato, green beans, egg

**CRISPY RICE SALMON**  
sriracha aioli

**PRIME BEEF SKEWER**  
chimichurri

## Dessert

**CHOCOLATE CHIP COOKIES**

**ASSORTED MACARONS**

**DEVIL'S FOOD DARK CHOCOLATE CAKE**

**KEY LIME PIE**

**additional platters & passed canapés available  
upon request; additional cost per person**

# Beverage Packages

two hours of service for parties of 20 or more

## **FULL BAR PACKAGE \$48 PP**

two specialty cocktail options, well spirits, house wines (white, red, sparkling), seasonal beers  
\$24 each additional hour, per person

## **FULL BAR PREMIUM PACKAGE \$60 PP**

two specialty cocktail options, premium spirits, house wines (white, red, sparkling), seasonal beers  
\$30 each additional hour, per person

## **WINE + BEER PACKAGE \$38 PP**

house wines (white, red, sparkling), seasonal beers  
\$19 each additional hour, per person

if you do not wish to select a bar package, all beverages will be charged based on consumption

## **CORKAGE POLICY**

\$35ea two bottles maximum (750ml)  
\*for bottles not represented on our list

## **CAKE CUTTING / PLATING FEE**

\$5 per person

## **NO VALET PARKING AVAILABLE**

please allow time to find street parking or nearby garages

The Atrium



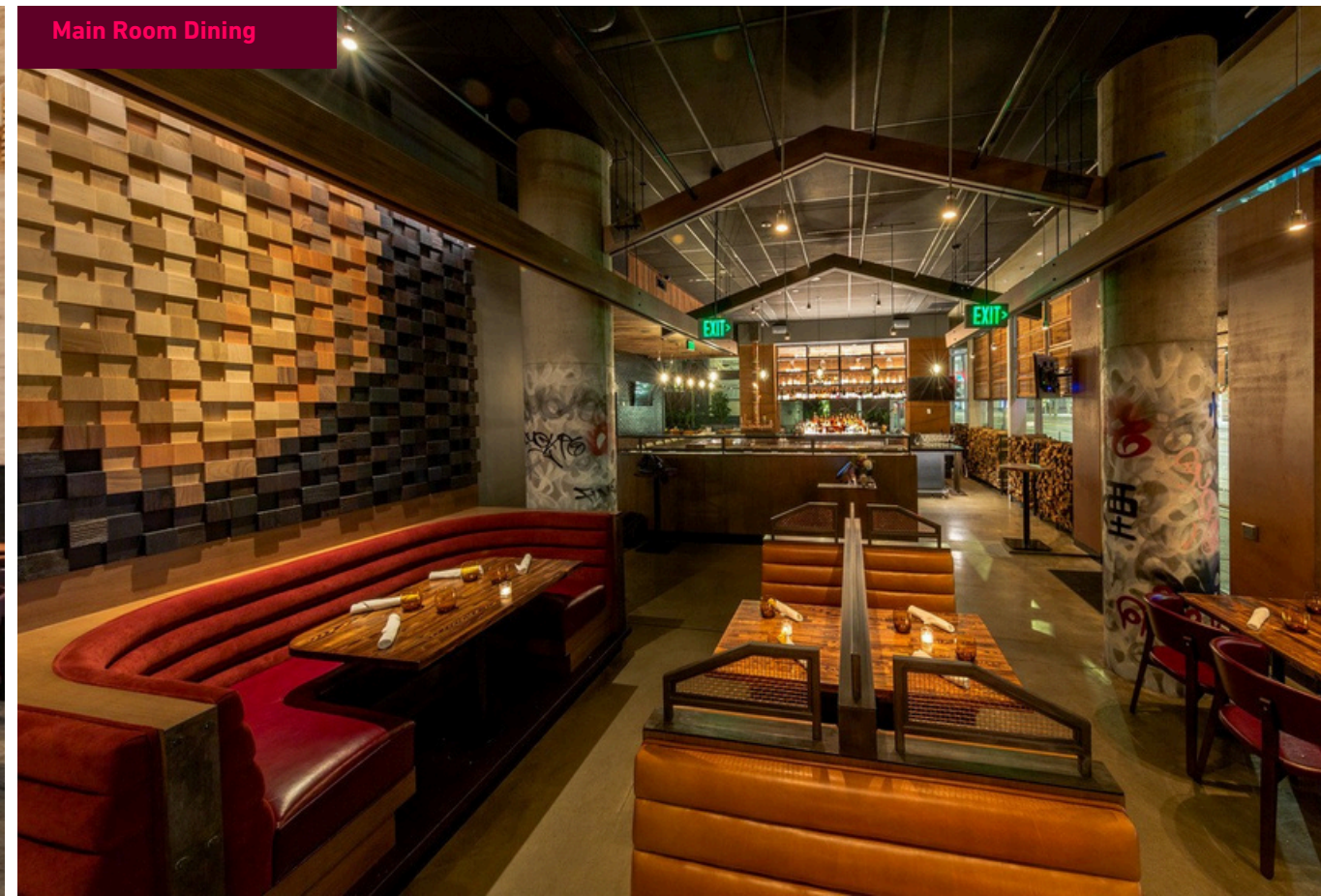
Bar Area



The Atrium

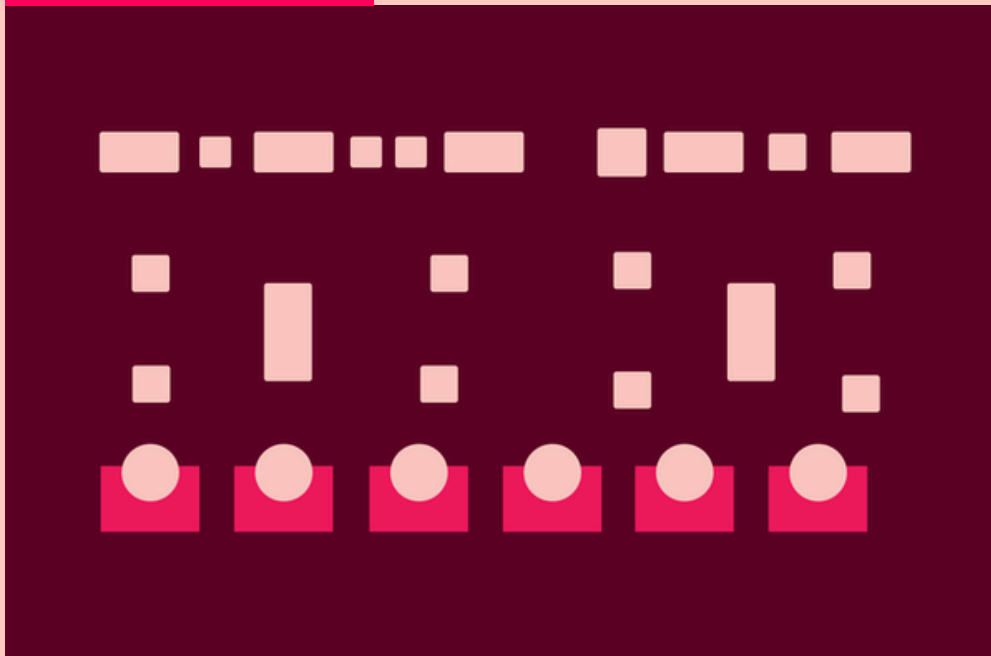


Main Room Dining

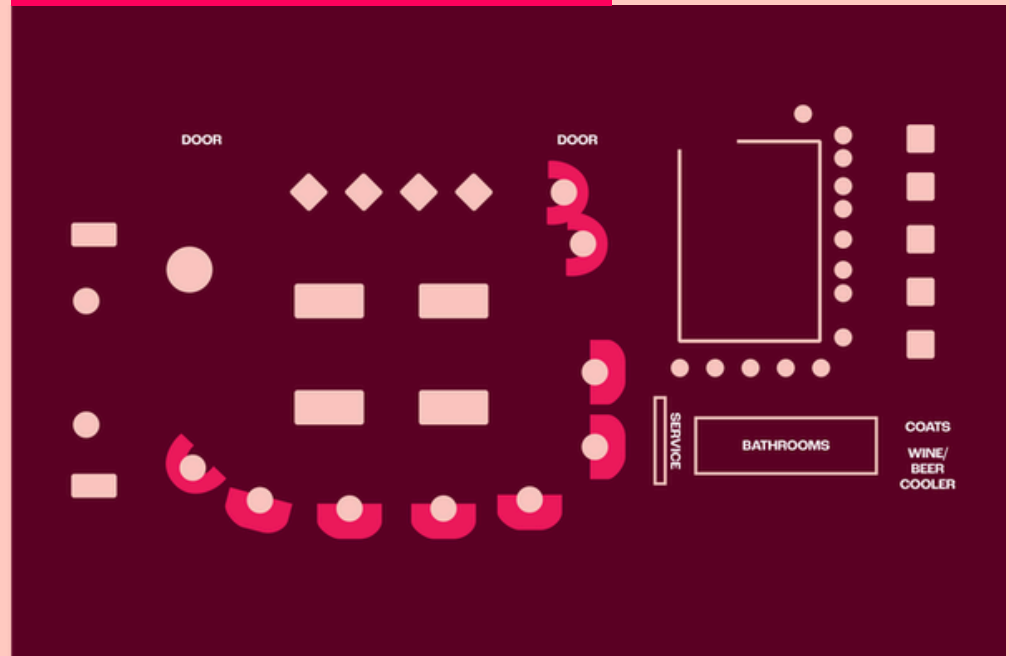


# Floor Plans

Main Room Dining



The Atrium / Private Dining Rooms



# The Team



## **CHEFMICHAEL MINA, CHEF PARTNER**

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002.)

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).

**INTERNATIONAL SMOKE**  
**301 Mission St**  
**San Francisco, CA 94105**  
**415.730.4591**

## **CHEF + PROPRIETORS**

Michael Mina & Ayesha Curry

# Contact

Get in touch for more information  
and to start planning your event.

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