



THE MICHAEL MINA TASTING

HIGH SUMMER 2026 | \$250 PER PERSON

WINE PAIRING \$150 | PREMIUM PAIRING \$300

THE CAVIAR PARFAIT

Smoked Salmon, Crème Fraîche, Egg Mimosa

AHI TUNA CRUDO

Dapple Dandy Pluot, Umeboshi, Mint

S.M.F.M. TOMATO & MELON

Marcona Almonds, Sheep's Milk Feta, Passion Fruit, Basil

AUSTRALIAN BLACK TRUFFLE

House-made Tagliatelle, 24-Month Aged Parmesan

APPLE-WOOD GRILLED BRANZINO

Hazelnut & Saffron Romesco, Zucchini Pistou, Black Olive Gremolata

CHARCOAL ROASTED SHELLFISH

Red Miso Butter, Brentwood Corn Fondue, Charred Lemon

MUSCOVY DUCK BREAST & FOIE GRAS

Kabu Turnip, Pickled Green Strawberry, Red Walnuts

PRIME BRANDT NY STRIP

Sierra Morels, Black Cherry, Smoked Béarnaise

or

TRIPLE SEARED MIYAZAKI WAGYU

\$55 Enhancement

GOLDEN LADY MANGO SHAVE ICE

Coconut Espuma, Santa Barbara Finger Lime

VALRHONA DARK CHOCOLATE SOUFFLÉ

Madagascar Vanilla Crème Anglaise, Salted Caramel Ice Cream