



THE MICHAEL MINA TASTING

AUTUMN HARVEST 2026 | \$295 PER PERSON

WINE PAIRING \$150 | PREMIUM PAIRING \$300
SEASONAL ZERO-PROOF PAIRING \$95

CAVIAR

petrossian tsar imperial daurenki, dutch baby, bosc pear purée, dill, whipped sour cream

PERSIMMON

maine lobster, shaved fuyu persimmon, cucumber, coriander blossoms, ginger-chili water

BUTTERNUT SQUASH

monterey bay abalone, uni chawanmushi, pickled butternut squash, micro shiso

GRANNY SMITH APPLE

foie gras tart, apple gelée, apple sauce, red grapes, vanilla streusel

CAULIFLOWER

day boat scallop, cauliflower ravioli, leek fondue, graffiti cauliflower confetti
trout roe beurre blanc

ARTICHOKE

ahi tuna, flavors of nîscoise, sunny side up quail egg, artichoke cream, fennel emulsion

DELICATA SQUASH

duck confit stuffed delicata squash, slow roasted breast, seared hudson valley foie gras
fig compote, pumpkin velouté

CELERY ROOT

prime brandt NY strip, whipped blue cheese, bloomsdale spinach, celery root purée
crispy celery root, black truffle sauce

or

TRIPLE SEARED A5 WAGYU RIBCAP

\$55 Enhancement

POMEGRANATE

pomegranate shaved ice, coconut espuma, lychee, santa barbara finger lime

BARTLETT PEAR

poached pear, brown butter financier, amaretto ice cream

