



THE MICHAEL MINA CONSERVATORY TASTING

AUTUMN HARVEST 2026 | \$210 PER PERSON

WINE PAIRING \$95 | PREMIUM PAIRING \$185
SEASONAL ZERO-PROOF PAIRING \$95

MICHAEL MINA'S CAVIAR PARFAIT

petrossian tsar imperial daurenki, smoked salmon, egg mimosa, crème fraîche, potato cake

PERSIMMON

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

CAULIFLOWER

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

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 RIB CAP

\$55 Enhancement

BARTLETT PEAR

poached pear, brown butter financier, amaretto ice cream

