PRE-THEATER MENU

Available 5-6 PM | 89 PER PERSON

PREVIEW

CAVIAR TWINKEE*
red onion, egg, chive
yuzu crème fraîche | add 55

ACT 1

choice of

THE WEDGE
neuske's bacon, red onion, tomato
blue cheese, buttermilk-ranch dressing

APPLE ORCHARD SALAD
chicories, aged white cheddar, pecans,
maple-bourbon vinaigrette

PETITE ROMAINE CAESAR
garlic streusel, vache rosse parmesan
creamy caper dressing

BACON-WRAPPED SCALLOPS
cranberry, marcona almonds
madeira emulsion | **add 14**

MICHAEL MINA'S TUNA TARTARE
quail egg, pine nuts, apple pear
garlic habanero-sesame oil | add 12

INTERMISSION

HONEYNUT SQUASH AGNOLOTTI
black truffle, brown butter-sage,
toasted hazelnut
optional course | add 19 per person

ACT 2

choice of

8 oz FILET or 14 oz NY STRIP STEAK*
red wine shallot butter

WAGYU SHORT RIB
celery root puree

DUNGENESS CRAB SPAGHETTI
blistered cherry tomato sauce

16 oz BONELESS WAGYU RIBEYE*
sakura ranch, usa | **add 49**

8 oz ORA KING SALMON*
saffron-tomato vinaigrette

DOVER SOLE
kaluga caviar butter sauce | **add 39**

SUPPORTING SIDE ROLES

for the table

TRIO OF WHIPPED POTATOES I SPINACH POP TART

BOURBON STEAK

A MICHAEL MINA RESTAURANT

IS YOUR

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