THE MICHAEL MINA TASTING

WINTER HOLIDAY 2026 | $295 PER PERSON

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

CAVIAR DUTCH BABY

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

NANTUCKET BAY SCALLOP CRUDO

iberico ham, trout roe, butternut squash, blood orange chili water

HUDSON VALLEY FOIE GRAS TART

apple gelée, apple sauce, red grapes, gingerbread crumble

BUTTER POACHED MAINE LOBSTER

dungeness crab, mussels, monterey calamari, manila clams
fennel emulsion, cioppino sauce

BLACK & WHITE TAGLIERINI

black truffle butter, shaved white truffles, 24-month aged parmesan

WILD ALASKAN HALIBUT

savoy cabbage, smoked onion soubise, scallion oil, leek ash, matsutake glaze

ROASTED DRY-AGED SQUAB

parisienne potatoes, popped sorghum, toasted chestnuts, cranberry gastrique, pickled mustard seed

RED WINE BRAISED SHORT RIB

sunchokes, salsify, parsnip, heirloom carrots, pearl onions, celery root purée

or

TRIPLE SEARED A5 WAGYU EYE OF RIB

$55 Enhancement

TANGERINE SNOW

coconut espuma, lychee, santa barbara finger lime

BARTLETT PEAR

poached pear, cinnamon, brown butter financier, amaretto ice cream

