THE MICHAEL MINA CONSERVATORY TASTING

WINTER HOLIDAY 2026 | $210 PER PERSON

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

MICHAEL MINA'S CAVIAR PARFAIT

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

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NANTUCKET BAY SCALLOP CRUDO

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

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BLACK & WHITE TAGLIERINI

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

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WILD ALASKAN HALIBUT

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

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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

BARTLETT PEAR

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

