

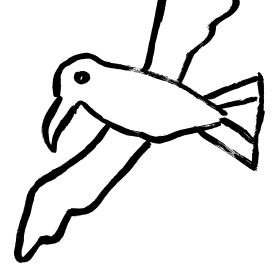
TIBURON | PRIVATE DINING

# the Bungalow Kitchen

BY MICHAEL MINA



# ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay. **Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse** joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past. The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.



# ABOUT US

## CHEF-PARTNERS

Chef Michael Mina  
Brent Bolthouse

## GENERAL MANAGER

Lino Suazo

## EXECUTIVE CHEF

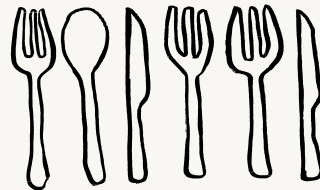
Harrison Chernick

## EVENT SALES MANAGER

Kristin Lehmkuhl

## LEAD SOMMELIER

Ian MacDonald



## HOURS OF OPERATION

Wed-Fri: 5pm-9pm  
Sat: 11am-2:30pm, 5pm-9pm  
Sun: 11am-2:30pm, 5pm-8pm

## CAPACITY

200 guests - seated  
400 guests - reception

## PRIVATE DINING

### FIRST FLOOR

Listen Room | 12 seated; 18 reception

Patio | 50 seated; 80 reception

Dining Room | 75 seated; 100 reception

Bar/Lounge | 60 reception

### SECOND FLOOR

Salon Room | 30 reception

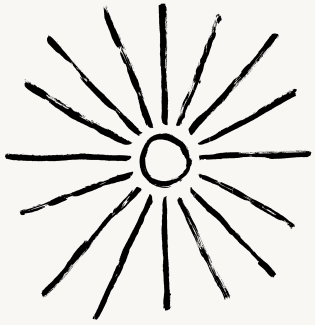
Sun Room | 70 seated; 100 reception

Bar/Lounge | 50 reception

# FIRST FLOOR



MAIN DINING ROOM | PATIO | LISTENING ROOM



# LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a sit-down dinner. Enjoy your own private dining space, enhanced with an unmatched sound system. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event.

- **Wilson Audio System**
- **(1) Samsung Frame Television**
- **AV capabilities (upon request)**
- **12 Person capacity for dinner**
- **18 Person capacity for reception**





# PATIO

The Golden Child. Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

- Full Service Bar
- Pergola with fully retractable roof and sides
- AV capabilities (upon request)
- 50 person capacity for dinner
- 80 person capacity for reception

*\*Patio only available to rent as part of a full buyout.*





# MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

- Full Service Bar
- Patio Access
- Working gas fireplace
- (1) Samsung Frame Television
- AV capabilities (upon request)
- 75 person capacity for dinner
- 160 person capacity for cocktail reception

*\*Main dining room only available to rent as part of a full buyout.*

# SECOND FLOOR



SALON | SUN ROOM



# SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the crackling fireplace over cocktails and good

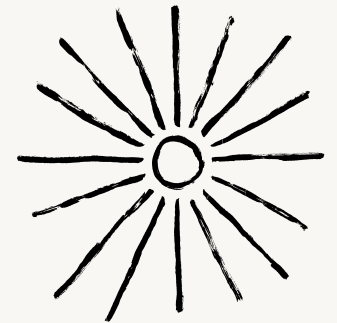
- Full size pool table
- (1) Samsung Frame Television
- DJ Booth with full setup
- AV Capabilities (upon request)
- 30 person capacity for reception



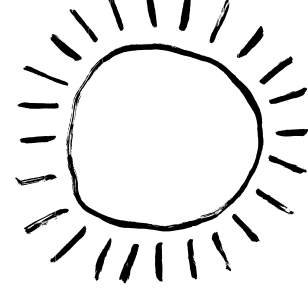
# SUN ROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor bar synced to the beat of the DJ while taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

- Full service bar
- Pergola with fully retractable roof
- AV capabilities (upon request)
- 70 Person capacity for dinner
- 150 Person capacity for reception



# OUR MENU



The Bungalow Kitchen by Michael Mina's menu of California cuisine is heavily inspired by local, seasonal ingredients, with a selection of fresh local seafood; shareable plates and late-night bites. Dishes range from the Garden Crudit  Bowl, featuring crunchy, ice-cold garden vegetables served with gazpacho shooters and three dipping sauces; signature house-made pastas; and Chef Mina's signature Lobster Pot Pie with truffle-lobster bisque, and root vegetables. Brunch favorites include the perfectly crisped Sweet Potato Pancakes blanketed with house-cured king salmon gravlax and the option to add 1oz of Michael Mina's reserve caviar; Cr me Br l e French Toast sprinkled with pistachio praline and finished with cornflake streusel & strawberry-rhubarb jam; and for dessert, the Valrhona Milk Chocolate Pudding with espresso, salted caramel, and toasted hazelnuts and Meyer Lemon Cr pe Cake with fresh raspberries & pistachio.



# RECEPTIONS

## SHAREABLE PLATTERS

*each platter serves up to 10 guests*

- Farmer's Market Seasonal Crudité – walnut romesco, green goddess, lemon-poppy seed 75
- California Cheeses – warm toasted nuts, honeycomb, preserves, walnut bread 150
- Artisanal Charcuterie – pickled vegetables, house-made mustards 150
- Ice-Cold Raw Bar – 10ea pacific oysters, 10ea shrimp, ahi tuna tartare, passion fruit mignonette, gin-spiked cocktail sauce, espelette dijonnaise 200  
*supplement 2 lbs king crab, 2 whole maine lobsters 175*

## CANAPÉS

*priced per piece*

- Bungalow Burger Sliders 6
- Prosciutto-Wrapped Seasonal Fruit 5
  - Jalapeño Shrimp Toast 6
  - Liberty Farms Duck Wing 7
    - Shrimp Cocktail 5
    - Bacon Deviled Eggs 4
  - Michael Mina's Ahi Tuna Tartare 7
    - Oyster on the Half Shell 4
- Mushroom Tempura with Ginger Aioli 4
- Potato Rosti with Walnut Romesco 5
  - Mini-Lobster Roll 8
  - Salmon Potato Cake 8
  - Seasonal Burrata Toast 5

## PASTRY BITES

*priced per piece*

- Assorted Chocolate Truffles 5
- Assorted French Macarons 5
  - Lemon Meringue Tart 4
- Milk Chocolate Caramel Pudding 4
- Crème Fraîche Crêpe Cake 5
  - \*(available in increments of 16 only)
    - Black Forest Tart 4
- Wild Berry Clafoutis Tart 4

## BATCHED COCKTAILS

*minimum 30 cocktails*

- The Last Free Ride – apple-infused bourbon, spiced ginger, lemon 17pp  
*served short over ice*
- Spicy Pina – jalapeño-infused tequila, pineapple, agave, lime 17pp  
*served shot over ice*
- Seagulls Landing – cucumber & citrus-infused vodka, domaine de canton ginger liqueur, lemon 17pp  
*served shot over ice*
- ***For wine recommendations, please ask to speak with our Lead Sommelier***

# THE MICHAEL MINA SIGNATURE EXPERIENCE

\$195 per person • individually plated

## CAVIAR add on 95pp

Michael Mina Reserve Kaluga Caviar Parfait  
*Crispy Potato Cake, Smoked Salmon, Egg Mimoso, Crème Fraîche*

## FIRST

Ahi Tuna Tartare  
*Chili Peppers, Mint, Garlic*  
*Pine Nuts, Habanero-Sesame*

## SECOND

Hand-Cut Pappardelle  
*Roasted Mushrooms*  
*Parmesan, Black Truffle Butter*

## THIRD

Michael Mina's Maine Lobster Pot Pie  
*Truffle-Lobster Bisque*  
*Root Vegetables*

## FOURTH

Oak-Fired Filet Mignon  
*Black Garlic Purée, Asiago-Stuffed Potatoes*  
*Sausalito Springs Watercress*

## DESSERTS

Meyer Lemon  
Crêpe Cake  
*Pistachio, Raspberry*

# THE BUNGALOW EXPERIENCE

\$95 per person • individually plated

## CAVIAR add on 95pp

Michael Mina Reserve Kaluga Caviar Parfait  
*Crispy Potato Cake, Smoked Salmon, Egg Mimoso, Crème Fraîche*

## STARTERS

*(please select two)*

*for parties over 20 guests, please select one starter*

Burrata & Strawberry  
*Arugula  
Balsamic Vinaigrette*

Classic Caesar  
*Parmesan, Garlic Croutons  
Caper Dressing*

Ahi Tuna Tartare  
*Chili Peppers, Mint, Garlic  
Pine Nuts, Habanero-Sesame*

Butter Lettuce Salad  
*Ruby Red Grapefruit, Avocado  
Green Goddess*

## PASTA supplement 20pp

*(please select one)*

Ricotta Cavatelli  
*Sweet Peas, Crispy Pancetta  
Cippolini Onions*

Spaghetti  
*Roasted Mushrooms  
Parmesan, Black Truffle Butter*

## ENTRÉES

*(please select three)*

Pan-Roasted  
Organic Chicken  
*Bloomdale Spinach  
Truffle Orzo & Crispy Shallots*

Charcoal-Grilled  
Sakura Pork Chop  
*Vinegar Peppers, Broccoli  
Rabe, Cipollini Onions  
Fried Walnuts*

Marin County  
Vegetable Tasting  
*Chef's Seasonal  
Selection of Farmer's  
Market Vegetables*

Michael Mina's Maine Lobster Pot Pie  
*Truffle-Lobster Bisque  
Root Vegetables*  
shareable add on \$130, serves 3

Roasted King Salmon  
*Perserved Lemon Cous Cous  
Cauliflower  
Chermoula, Dill Yogurt*

Oak-Fired 8oz Filet Mignon  
*Sausalito Springs Watercress  
Asiago-Stuffed Potatoes  
Red Wine Butter*  
\$20 supplement

## DESSERTS

*(please select one)*

Meyer Lemon  
Crêpe Cake  
*Pistachio, Raspberry*

Valrhona Milk  
Chocolate Pudding  
*Espresso-Caramel, Hazelnuts*

# THE MOVEABLE FEAST

\$125 per person • buffet-style

*available only for full restaurant or second floor buyouts*

## CAVIAR STATION add on 95pp

Michael Mina Reserve Kaluga Caviar

*Crispy Potato Cakes, Diced Red Onion, Egg Mimosa, Crème Fraîche*

*\*½ oz per guest*

## STARTERS

*(please select two)*

Burrata & Persimmon  
*Pomegranate, Toasted Pepitas  
Sherry Vinaigrette*

Classic Caesar  
*Parmesan, Garlic Croutons  
Caper Dressing*

Butter Lettuce Salad  
*Ruby Red Grapefruit, Avocado  
Green Goddess*

## ENTRÉES

*(please select two)*

Pan-Roasted  
Organic Chicken

Charcoal-Grilled  
Sakura Pork Chop

Marin County  
Vegetable Tasting

Michael Mina's Maine Lobster Pot Pie  
*Truffle-Lobster Bisque  
Root Vegetables*

*shareable add on \$130, serves 3*

Roasted  
King Salmon

Oak-Fired 8oz Filet Mignon  
*Sausalito Springs Watercress, Red Wine Butter*

*\$20 supplement*

## PASTA supplement 20pp

*(please select one)*

Ricotta Cavatelli  
*Sweet Peas, Crispy Pancetta  
Cippolini Onion*

Spaghetti  
*Roasted Mushrooms  
Parmesan, Black Truffle Butter*

## SIDES

*(for the table)*

Brussels Sprouts  
*Soy Caramel, Lime, Shallots*

Stuffed Potatoes  
*Asiago, Fines Herbes*

Roasted Cauliflower  
*Brown Butter, Golden Raisins, Toasted Almonds*

## DESSERTS

*(please select one)*

Meyer Lemon  
Crêpe Cake  
*Pistachio, Raspberry*

Valrhona Milk  
Chocolate Pudding  
*Espresso-Caramel, Hazelnuts*

*tax & gratuity not included - menu items subject to change based on seasonal availability*

# THE BUNGALOW BRUNCH EXPERIENCE

\$65 per person • individually plated

## STARTERS

(please select two)

*for parties over 20 guests, please select one starter*

Sweet Potato Cakes  
*King Salmon Gravlax, Apple Butter  
Crème Fraîche*

Classic Caesar  
*Parmesan, Garlic Croutons  
Caper Dressing*

Burrata & Strawberry  
*Arugula  
Balsamic Vinaigrette*

Ahi Tuna Tartare  
*Chili Peppers, Mint, Garlic  
Pine Nuts, Habanero-Sesame Oil  
\$10 supplement*

## ENTRÉES

(please select three)

Roasted All-Natural  
Chicken  
*Kale Panzanella, Delicata  
Squash, Onion-Chicken Jus*

Bungalow Benedict  
*Poached Eggs, Canadian  
Bacon, Hollandaise  
Breakfast Potatoes*

The Bungalow  
Wagyu Burger  
*White Cheddar Cheese  
Onion Jam, Pickles*

Butter Lettuce Salad  
*Ruby Red Grapefruit  
Avocado, Green Goddess,  
Olive Oil Croutons*

Michael Mina's Maine Lobster  
Pot Pie  
*Truffle-Lobster Bisque  
Root Vegetables  
\$45 supplement*

Roasted  
King Salmon  
*Perserved Lemon Cous Cous  
Cauliflower  
Chermoula, Dill Yogurt*

Steak & Eggs  
*8oz Filet Mignon, Two Eggs  
Breakfast Potatoes  
\$35 supplement*

## DESSERTS

(please select one)

Meyer Lemon  
Crêpe Cake  
*Pistachio, Raspberry*

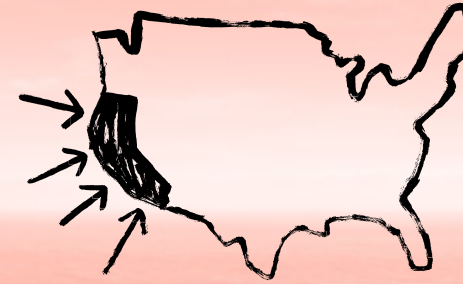
Valrhona Milk  
Chocolate Pudding  
*Espresso-Caramel, Hazelnuts*

*tax & gratuity not included - menu items subject to change based on seasonal availability*



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BY MICHAEL MINA



## CONTACT

Get in touch for more information and to  
start planning your event.

You can find us at:  
[tiburon.events@bungalowkitchen.com](mailto:tiburon.events@bungalowkitchen.com)

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