



M I C H A E L M I N A

presents

The Guest List

Chef Antonia Lofaso

MENU 195 per person | WINE PAIRING 145 per person

FOR THE TABLE

RAZOR CLAMS CASINO
JUMBO SHRIMP COCKTAIL

AMUSE

SCAMORZA WITH CAVIAR “CAVIALE E MOZZARELLA”
garlic sofrito, confit cherry tomatoes, basil, serrano & fresno chiles

FIRST COURSE

GOLDEN KING CRAB CAESAR
garlic streusel, creamy caper dressing, vacche rosse parmesan

SECOND COURSE

WONTON SOUP & CLOUD EAR MUSHROOM
fortified chicken broth with lemongrass oil, ginger
shrimp dumplings, chrysanthemum

THIRD COURSE

CAVATELLI WITH DUCK A’LA ORANGE
swiss chard, orange gremolata, currants, calabrian chili

FOURTH COURSE

choice of
MEDITERRANEAN SEA BASS ALMONDINE
haricot vert, brown butter, capers, cauliflower, parsley leaf
PRIME RIB “OLD LAS VEGAS CUT”
creamed spinach “pop tart”, whipped potato, horseradish, chives
worcestershire sabayon, au jus

DESSERT

choice of
“BAKED ALASKA”
toasted meringue, spumoni, chocolate panettone
THE LEMON
citrus curd, white chocolate custard, candied lemon peel

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



M I C H A E L M I N A