



LUNCH

4 COURSE MENU - \$75 PER PERSON

STARTER

**AHI TUNA TARTARE\***

ANCHO CHILE, QUAIL EGG, PINE NUT, MINT

**KALE SALAD**

MARCONA ALMOND, FETA, POMEGRANATE

**CINDERELLA PUMPKIN SOUP**

VADOUVAN, PROSCIUTTO, CRAB CROQUETTE

MIDDLE

**HOUSE-MADE TROFIE**

BROWN BUTTER, MEYER LEMON

ENTRÉE

**SONOMA CHICKEN**

ONION TARTE TATIN, SWISS CHARD, CARROT PURÉE

**STEELHEAD OCEAN TROUT**

CAULIFLOWER, APPLE, CELERY, CAPER

**48-HOUR BRAISED BEEF SHORT RIB**

SUNCHOKE, BRUSSELS SPROUTS, PEPPER GASTRIQUE

DESSERT

**PERSIMMON SORBET**

BROWN BUTTER, POMEGRANATE

**DARK CHOCOLATE & COFFEE**

HAZELNUT, PERSIMMON

\*DIETARY RESTRICTIONS CAN BE ACCOMODATED  
MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



LUNCH  
3 COURSE MENU - \$55 PER PERSON

STARTER

**AHI TUNA TARTARE\***

ANCHO CHILE, QUAIL EGG, PINE NUT, MINT

**KALE SALAD**

MARCONA ALMOND, FETA, POMEGRANATE

**CINDERELLA PUMPKIN SOUP**

VADOUVAN, PROSCIUTTO, CRAB CROQUETTE

ENTRÉE

**SONOMA CHICKEN**

ONION TARTE TATIN, SWISS CHARD, CARROT PURÉE

**STEELHEAD OCEAN TROUT**

CAULIFLOWER, APPLE, CELERY, CAPER

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**DARK CHOCOLATE & COFFEE**

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DINNER  
4 COURSE MENU - \$135 PER PERSON

STARTER  
PLEASE PRESELECT 2 OPTIONS

**AHI TUNA TARTARE\*** ANCHO CHILE, QUAIL EGG, PINE NUT, MINT  
**HAY-SMOKED BUFFALO MOZZARELLA** WILD PORCINI, SATSUMA MANDARIN, HAZELNUT  
**CAPE COD SEA SCALLOP** 3 CELERIES, PARSLEY ROOT, TROUT ROE

**\*MICHAEL'S PARFAIT** OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE (**\$50 SUPPLEMENT**)

MIDDLE  
**HOUSE-MADE TROFIE** BROWN BUTTER, MEYER LEMON  
**\*SHAVED BLACK TRUFFLE** (**\$45 SUPPLEMENT**)

ENTRÉE  
PLEASE PRESELECT 2 OPTIONS  
**BLACK SEA BASS** CARDOON, SUNFLOWER, BABY LEEK  
**FRENCH QUAIL & FOIE GRAS** APPLE-ROSEMARY, TURNIP, WILD MUSHROOM  
**SCHMITZ RANCH CÔTE DE BŒUF** POTATO PAVÉ, HARICOT VERT, SANSHO PEPPERCORN  
**MAINE LOBSTER POT PIE** MARKET VEGETABLES, COGNAC CREAM (**\$45 SUPPLEMENT**)

DESSERT  
PLEASE PRESELECT 2 OPTIONS  
**DARK CHOCOLATE & COFFEE** HAZELNUT, PERSIMMON  
**PUMPKIN PIE** SPECULOOS, PARSNIP, POMEGRANATE  
**ARTISANAL CHEESE** SEASONAL ACCOUTREMENTS

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DINNER

-MICHAEL MINA'S "GREATEST HITS" TASTING MENU-  
\$150 PER PERSON

AMUSE

**SOUP AND SANDWICH**

GRUYÈRE, BRIOCHE, TOMATO-VADOUVAN

**MICHAEL'S PARFAIT**

OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE (**\$50 SUPPLEMENT**)

FIRST

**AHI TUNA TARTARE\***

ANCHO CHILE, QUAIL EGG, PINE NUT, MINT

SECOND

**BLACK SEA BASS**

CARDOON, SUNFLOWER, BABY LEEK

THIRD

**MINI LOBSTER POT PIE**

MARKET VEGETABLES, COGNAC CREAM

**BLACK TRUFFLES (\$45 SUPPLEMENT)**

FOURTH

**SCHMITZ RANCH CÔTE DE BŒUF 'ROSSINI'**

BRIOCHE FOIE GRAS, PÉRIGORD TRUFFLE

**JAPANESE A-5 MIYAZAKI WAGYU BEEF (\$79 SUPPLEMENT)**

FIFTH

**ROOT BEER FLOAT**

MALTED-VANILLA, CANDIED COCOA NIB

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DINNER  
5 COURSE VEGETARIAN TASTING MENU  
\$105 PER PERSON

FIRST  
**VIOLET ARTICHOKE**  
FARM HOUSE EGG, HEIRLOOM GRITS, ENGLISH PEA

SECOND  
**HAY-SMOKED MOZZARELLA**  
WILD PORCINI, SATSUMA MANDARIN, HAZELNUT

THIRD  
**PUMPKIN AGNOLOTTI**  
WILD PORCINI, SPIGARELLO

FOURTH  
**WILD MATSUTAKE MUSHROOM**  
SESAME, F.M. VEGETABLES

FIFTH  
**APPLE MILLE-FEUILLE**  
HUCKLEBERRY, PINE, BROWN BUTTER

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