



SAN FRANCISCO

THE MINA TEST KITCHEN

The MINA TEST KITCHEN is a fun and welcoming space in the heart of the Marina/Cow Hollow neighborhood. The first-ever test kitchen for MINA Group, this 1,600-square-foot space serves as the R&D laboratory for James Beard Award-Winning Chef, Michael Mina, and his team of star chefs and beverage experts.

The menu will continually evolve and showcase a variety of different cuisines and techniques through a series of public "pop-ups" before potentially making their way onto other MINA Group restaurant menus nationwide.



LOCATION

2120 GREENWICH STREET
SAN FRANCISCO, CA 94123
415.625.5469

MANAGING CHEFS

MICHAEL MINA
ADAM SOBEL

EXECUTIVE CHEF

ANTONIO VOTTA

GENERAL MANAGER

DINO KONSTANTATOS

EVENT MANAGERS

JIN PARK
KELSEA ALBRECHT

VENUE CAPACITY

SEATED DINNER

40

STANDING RECEPTION

60

PRIVATE DINING

MINA TEST KITCHEN is available to reserve in its entirety for special events. The restaurant can host up to 40 guests seated or up to 60 guests as a standing reception.





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 24 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK, CLOCK BAR, PABU and THE RAMEN BAR.





POSTCARDS FROM LA COSTIERA

SEASONAL CANAPÉS

LOBSTER MANICOTTI

Ricotta, Maine Lobster, Spicy Marinara

MIMMO'S MOZZARELLA

Eggplant Caponata, Semolina Crostini

WILD MUSHROOM ARANCINI

Parmigiano Espuma

MOZZARELLA E FONDUTA DI PATATE

American Caviar, Onion Zeppola

(Additional \$15 Per Person)

\$35 PER PERSON

PLATTERS

CHEF'S SELECTION OF CHEESE

Traditional Accompaniments

\$10 PER PERSON

CHEF'S SELECTION OF CHARCUTERIE

Traditional Accompaniments

\$15 PER PERSON

MARKET OYSTERS

\$3.50 EACH





POSTCARDS FROM LA COSTIERA

SERVED FAMILY-STYLE

ANTIPASTI

"TAGLIATELLE" DI SEPPIA

Cuttlefish, Leek Sofrito, Pomelo, Calabrian Citrus Brodo

RAGÙ DI FUNGHI

Wild Mushroom, Sapore, Crispy Speck, Golden Egg, Sage Crème

PRIMI

TAGLIARINI CON GAMBERETTI

Rock Shrimp, Green Garlic, Fennel Sofrito, Basil Pesto

SECONDI

DENTICE (WILD SNAPPER)

Sunchoke, Black Olive, Citrus

BISTECCA ALLA SICILIANA

Creekstone Bone-In New York

PANCETTA-WRAPPED SCALLION

CONTORNI

PATATE CROCCANTI

Tuscan Herbs, Bottarga, Garlic

BRUSSELS SPROUTS 'AGRODOLCE'

Apricot Mostarda

DOLCE

PANNA COTTA

Strawberry, Rhubarb, Vanilla

\$125 PER PERSON





MINA HOSPITALITY

Our talented and experience team will work closely with you throughout to ensure that your event is seamless and outstanding.

PARKING

We do not have parking available on-site, however there is ample street parking and meters expire at 6 pm. You may also look into local parking lots neighboring the area.

PREFERRED VENDORS

Enhance the look and feel of your event with these recommended professionals.

FLORALS

Desiree De Lara
 desireedelara@me.com
 www.DesiFlower.com

REVEL Floral
 Marisa Tsikounas
 marisa@revelfloral.com
 www.RevelFloral.com

AUDIO VISUAL

Pinnacle Communications
 Michael Gregory
 415-772-5800
 mgregory@pinncomm.com

Access Video
 Dennis Bishop
 accessvideo@sbcglobal.net

Got Light.
 415-863-4300
 design@got-light.com
 www.got-light.com

DECOR

AM Party Rentals
 Dulce Baizabal
 650-363-1050
 dulce@ampartyrentals.com
 www.ampartyrentals.com

Hensley Event Resources
 650-692-7007
 info@hensleyeventresources.com
 www.hensleyeventresources.com

Classic Party Rentals
 650-652-0300
 www.classicpartyrentals.com



SAMPLE FLOOR PLAN | 40 SEATED

