



# M I C H A E L M I N A

S A N F R A N C I S C O

## MICHAEL MINA SAN FRANCISCO

The crown jewel of the Mina Group features contemporary American cuisine with Japanese sensibilities and French influences that highlight the finest ingredients the Bay Area has to offer. MICHAEL MINA is also the recipient of a 2012, 2013, 2014 and 2015 Michelin Star.



## LOCATION

252 CALIFORNIA STREET  
SAN FRANCISCO, CA 94111  
415.397.9222



**MANAGING CHEF**  
MICHAEL MINA

**EXECUTIVE CHEF**  
RAJ DIXIT

**GENERAL MANAGER**  
GIOVANNI PUGLIESE

**SOMMELIER**  
MARTIN SHEEHAN-  
STROSS

**CAPACITY**  
DINING ROOM:  
110 SEATED  
200 RECEPTION

**PRIVATE DINING  
ROOM**  
25 SEATED

**PRIVATE DINING**

MICHAEL MINA San Francisco offers a private dining room, a beautiful venue that can accommodate up to 25 guests as a seated dinner. The restaurant is also available to reserve in its entirety for special events.







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.



LUNCH  
3 COURSE MENU - \$55 PER PERSON

STARTER

**AHI TUNA TARTARE\*** MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET  
**DAILY MARKET SALAD** APPLEWOOD BACON, GREEN GODDESS, PEARL ONION  
**SOUP AND SANDWICH** GRUYÈRE, BRIOCHE, TOMATO-VADOUVAN

ENTRÉE

**HANDMADE TAGLIATELLE CARBONARA** PATA NEGRA, ROMANESCO, BROWN BUTTER  
**ARCTIC CHAR** BLACK TRUMPET, ASPARAGUS, SCALLION  
**SNAKE RIVER RANCH HANGER STEAK** NEW POTATO, PEACOCK KALE, SAUCE VIERGE

DESSERT

**PRALINE PARFAIT** HAZELNUT DACQUOISE, PEAR, LEMON  
**DARK CHOCOLATE** CARAMEL CRÉMEUX, MASCARPONE

\*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  
4 COURSE MENU - \$75 PER PERSON

STARTER

**AHI TUNA TARTARE\*** MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET  
**DAILY MARKET SALAD** APPLEWOOD BACON, GREEN GODDESS, PEARL ONION  
**SOUP AND SANDWICH** GRUYÈRE, BRIOCHE, TOMATO-VADOUVAN

MIDDLE

**HOUSE-MADE TAGLIATELLE CARBONARA** PATA NEGRA, ROMANESCO, BROWN BUTTER  
**ADD MAINE LOBSTER (\$15 SUPPLEMENT)**

ENTRÉE

**PORK LOIN** PEA PISTOU, BUTTER BEAN, GARLIC SAUSAGE  
**ARCTIC CHAR** BLACK TRUMPET, ASPARAGUS, SCALLION  
**SNAKE RIVER RANCH HANGER STEAK** NEW POTATO, PEACOCK KALE, SAUCE VIERGE

DESSERT

**PRALINE PARFAIT** HAZELNUT DACQUOISE, PEAR, LEMON  
**DARK CHOCOLATE** CARAMEL CRÉMEUX, MASCARPONE

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DINNER  
4 COURSE MENU - \$125 PER PERSON

STARTER

PLEASE PRESELECT 2 OPTIONS

**AHI TUNA TARTARE\*** MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET  
**HAY-SMOKED BUFFALO MOZZARELLA** DELTA ASPARAGUS, SICILIAN PISTACHIO  
**STONINGTON SEA SCALLOP** HEART OF PALM, GREEN STRAWBERRY, PONZU

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

MIDDLE

**SPRING PEA TAGLIATELLE** PINK PEPPERCORN, MEYER LEMON

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

ENTRÉE

PLEASE PRESELECT 2 OPTIONS

**BLACK SEA BASS** 3 CELERIES, GREEN APPLE, BEURRE NOISETTE  
**THOMAS FARM'S SQUAB & FOIE GRAS** BLACK WALNUT, MANDARINQUAT  
**SCHMITZ RANCH CÔTE DE BŒUF** POTATO PAVÉ, COMTÉ, BABY LEEK

**MAINE LOBSTER POT PIE** BABY ROOT VEGETABLES, COGNAC CREAM (**\$45 SUPPLEMENT**)

DESSERT

PLEASE PRESELECT 2 OPTIONS

**PRALINE PARFAIT** HAZELNUT DACQUOISE, PEAR, LEMON  
**DARK CHOCOLATE** CARAMEL CRÉMEUX, MASCARPONE  
**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\***

MINT, QUAIL EGG YOLK, PINE NUT, SCOTCH BONNET

SECOND

**BLACK SEA BASS**

3 CELERIES, ORCHARD APPLE, BEURRE NOISETTE

THIRD

**MINI LOBSTER POT PIE**

BABY ROOT 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 - DUO OF DESSERT

**PASSION FRUIT PANNA COTTA**

COCONUT SORBET, KAFFIR LIME LEAF

**ROOT BEER FLOAT**

SASSAFRAS ICE CREAM, ROOT BEER SORBET

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DINNER  
5 COURSE VEGETARIAN TASTING MENU  
\$105 PER PERSON

FIRST  
**HAY-SMOKED MOZZARELLA**  
DELTA ASPARAGUS, SICILIAN PISTACHIO

SECOND  
**VIOLET ARTICHOKE**  
FARMHOUSE EGG, HEIRLOOM GRITS, SPRING ONION

THIRD  
**SPRING PEA TORTELLINI**  
SUNFLOWER, SUMAC

FOURTH  
**L'ASPERGE DES LANDES**  
BLONDE MOREL, BUTTERMILK, FAVA BEAN

FIFTH  
**BANANA TARTE TATIN**  
TRUFFLE CARAMEL, PUFF PASTRY

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## CANAPÉ MENU

### PLATTERS

**MARKET OYSTERS** CITRUS MIGNONETTE | 3.50 EACH

**CHEF MINA'S SIGNATURE MINIATURE CAVIAR PARFAIT OR WITH TRADITIONAL ACCOMPANIMENTS**

185 SIBERIAN (PER 1 OZ) | 275 RUSSIAN (PER 1 OZ) | 350 GOLDEN (PER 1 OZ)

**ARTISANAL CHEESEBOARD** TRADITIONAL ACCOMPANIMENTS | 18 PER PERSON

**48-MONTH MANGALITSA IBÉRICO HAM** TRADITIONAL ACCOMPANIMENTS | 35 PER PERSON

### SEASONAL CANAPÉS

PRICED PER PERSON

SELECTION OF THREE | 35

SELECTION OF FOUR | 45

SELECTION OF FIVE | 50

SELECTION OF SIX | 55

ANY ADDITIONAL CANAPÉS | 15

**PT. REYES TOMA CHEESE AND BLACK TRUFFLE SANDWICH**

**SAVORY BEIGNET** EGGPLANT, BERBERE SPICE

**BROKAW AVOCADO** IBÉRICO HAM, FLAXSEED CRISP

**BLACK TRUFFLE TART** SWISS CHARD, SPRING GARLIC

**NEW CALEDONIA PRAWNS** CRISPY KATAIFI, LEMONGRASS, BLOOD ORANGE

**DUNGENESS CRAB** KANZURI, MISO BUTTER, SCALLION

**WARM SMOKED SALMON BLINI** WHITE TRUFFLE HONEY, STEELHEAD TROUT ROE

**MAINE LOBSTER FRITTER** SHISO, BACON

**FOIE GRAS TERRINE** COASTAL HUCKLEBERRY, PAIN D'ÉPICES

**JIDORI CHICKEN WING** MEYER LEMON, CAPER

**STEAK TARTARE "DEVILED EGGS"** CAPER, CORNICHON, VIOLET MUSTARD

**COMTÉ BISCUIT** SMOKED BEEF, FRESH HORSERADISH

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