

TODAY'S MENU 10.21.18

THE CHEFS' LINE

GUEST CHEF JENEE KIM
SHORT RIB GALBI
KIMCHI FRIED RICE

BUTTER-POACHED LOBSTER
THAI CHILI PAPAYA SLAW
COCONUT, RED CURRY

GUEST CHEF JEFF CERCIELLO
SLOW-ROASTED DRY-AGED RIBEYE
KING TRUMPET MUSHROOMS
CHARRED RED ONION AGRODOLCE
BLACK GARLIC VINAIGRETTE

MINDFUL GREENS

HEIRLOOM TOMATO SALAD
DASHI, FURIKAKE
SOFT BOILED EGGS

CAESAR SALAD
FOCACCIA CROUTONS
PARMESAN FRICO

GUEST CHEF JEFF CERCIELLO
AVOCADO HUMMUS
PISTACHIO SALSA VERDE
NIGELLA SEEDS
HOUSE-BAKED LAVASH
&
SMASHED SOLANO VALLEY
SWEET POTATOES
WALNUT DUKKAH
STRAUSS YOGURT

FROM THE SMOKER

MARY'S BBQ CHICKEN
ST. LOUIS-STYLE RIBS
MAC 'N CHEESE
BAKED BBQ BEANS
BRUSSELS COLESLAW
CORNBREAD

ARTISANAL CHEESE & CHARCUTERIE

MUSTARDS, FRUIT PRESERVES
HOUSE-MADE PICKLES

BREAKFAST OF CHAMPIONS

PRALINE FRENCH TOAST
SMOKED MAPLE SYRUP

MIXED BERRY CHIA PUDDING
TOASTED COCONUT

FROM THE DIM SUM CART

CHEFS SELECTION OF
STEAMED & FRIED DUMPLINGS

SHELLFISH PARADISE

KUSSHI OYSTERS ON
THE HALF SHELL

SPICE-POACHED GULF SHRIMP

ALASKAN KING CRAB

OCTOPUS POKE
KIMCHEE SAUCE

KIDS' CORNER

CORN DOG NUGGETS
WHOLE GRAIN HONEY MUSTARD
CHEESE SAUCE

CHICKEN TENDERS
HOUSE-MADE POTATO CHIPS

SWEET ENDINGS

LIQUID NITROGEN
COOKIE DOUGH BITES

THAI TEA BOBA PUDDING
LOADED DONUTS

VEGAN MANGO CHEESECAKE
COOKIES | TREATS FOR YOUR SEATS

GAME DAY LIBATIONS

GUEST BARISTA CRAIG MIN
LAMILL ESPRESSO MARTINI
&

JAPANESE MATCHA MARTINI
DIANE'S BLOODY MARY

GUEST SOMMELIER RAJAT PARR
SANDHI, CHARDONNAY
SANTA BARBARA 2015
SANDHI, PINOT NOIR
SANTA BARBARA 2016



MICHAEL MINA'S
TAILGATE

OCTOBER 21, 2018

SAN FRANCISCO 49ERS

VS

LOS ANGELES RAMS

SHARE YOUR GAME DAY MEMORIES USING #MINATAILGATE
FOR A CHANCE TO WIN PRIZES THROUGHOUT THE DAY.