

TODAY'S MENU 11/26/2017

THE CHEFS' LINE

GUEST CHEF BRADY WILLIAM'S WOOD-FIRED MAINE LOBSTER
DUNGENESS CRAB SOUP

SLOW-ROASTED DRY-AGED RIBEYE
PARSNIP PURÉE, SAUCE DIANE

CRISPY CHICKEN RILLETTE
WHOLE GRAIN MUSTARD, CHICKEN JUS

FENNEL-CRUSTED SALMON
BELGIAN ENDIVE, SAUCE MALTAISE

MINDFUL GREENS

FARRO SALAD
CHARRED BROCCOLI, MARCONA ALMONDS, SULTANA RAISINS

DELICATA SQUASH SALAD
POMEGRANATE, GOAT CHEESE, PEPITA SALSA

BEET AND CHICORY SALAD
POACHED PEARS, MAPLE VINAIGRETTE

GREEN BEAN SALAD
SHAVED MUSHROOMS, HUMBOLDT FOG VINAIGRETTE

SHELLFISH PARADISE

AVA KHALIPA'S AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

SPICE-POACHED SHRIMP & BERING SEA KING CRAB LEGS
GIN-SPIKED COCKTAIL SAUCE, DIJONNAISE SAUCE

PACIFIC OYSTERS ON THE HALF SHELL
MIGNONETTE

ADAM'S NANA LU

GRANDMA'S STYLE CHEESE PIZZA

PEPPERONI PIZZA

NANA LU'S MEATBALLS | BLACK PEPPER RICOTTA

LITTLE GEM LETTUCE CAESAR | GARLIC BREAD CRUMBS

EGGPLANT PARMIGIANA | FRESH MOZZARELLA

ARTISAN CHEESES AND CHARCUTERIE

SWEET ENDINGS

ASSORTED PASTRIES & CONFECTIONS | COOKIES | POPCORN

GAME DAY COCKTAIL

BLOOD AND SAND
MONKEY SHOULDER, CARPANO ANTICA, CHERRY HEERING, BLOOD ORANGE



MICHAEL MINA'S

TAILGATE

NOVEMBER 26, 2017

SAN FRANCISCO 49ERS
VS
SEATTLE SEAHAWKS

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