

TODAY'S MENU 08/19/2017

GUEST CHEF

CHEF HUGO ORTEGA'S TAQUITOS DE LANGOSTA

BRAZILIAN LOBSTER TAIL, FRESH TORTILLA, REFRIED BLACK BEANS, PICO DE GALLO

THE CHEFS' LINE

ANCHO CHILI-RUBBED DRY-AGED PRIME RIB EYE

GRILLED CORN SALSA, BEEF TENDON CHICHARRÓN, AVOCADO CREMA

AL PASTOR-STYLE FREE RANGE CHICKEN

PINEAPPLE FRIED RICE

FENNEL STUFFED KING SALMON

FREGOLA, BABY ZUCCHINI, PATTY PANS, BASIL PESTO

MINDFUL GREENS

VINE-RIPENED HEIRLOOM TOMATOES

OAXACAN CHEESE, PICKLED RED ONIONS, TOASTED CUMIN VINAIGRETTE

BING CHERRY SALAD

GOAT CHEESE "SNOW", COMPRESSED WATERMELON, PISTACHIO, BABY ARUGULA

BABY ICEBERG LETTUCE WEDGES

RAINBOW CARROTS, DAIKON, ZUCCHINI, YOUNG GINGER DRESSING

BLUE LAKE GREEN BEANS

HOBBS' BACON, GRILLED STONE FRUIT, WHOLE GRAIN MUSTARD

SHELLFISH PARADISE

CHIRASHI IN HANDAI

AHI, HAMACHI & SALMON SASHIMI, WASABI TOBIKO, TOMAGO, SUSHI RICE

KIMCHEE OCTOPUS POKE

CUCUMBERS, CHILI FLAKES, GREEN GARLIC

SPICED POACHED SHRIMP & BERING SEA KING CRAB LEGS

GIN-SPIKED COCKTAIL SAUCE, DIJONNAISE SAUCE

PACIFIC OYSTERS ON THE HALF SHELL

NECTARINE MIGNONETTE

ADAM'S NANA LU

GRANDMA'S STYLE CHEESE PIZZA

PEPPERONI PIZZA

NANA LU'S MEATBALLS | BLACK PEPPER RICOTTA

CHICKEN PARMIGIANA | FRESH MOZZARELLA

ARTISANAL CHEESE AND CHARCUTERIE

MANCHEGO, MARINATED QUESO FRESCO, TOMATO BREAD, APRICOT MOSTARDA

SWEET ENDINGS

ASSORTED PASTRIES & CONFECTIONS | COOKIES | POPCORN

LIQUID NITROGEN ICE CREAM

GAME DAY COCKTAIL

SWIZZLE MY NIZZLE

MILAGRO SILVER TEQUILA, PASSION FRUIT, VANILLA, LIME, HABANERO, BITTERS



MICHAEL MINA'S TAILGATE

AUGUST 19, 2017

**SAN FRANCISCO 49ERS
VS
DENVER BRONCOS**

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