



## CHEF JEREMY MCMILLAN

DIRECTOR OF CULINARY, QUINCE RESTAURANT  
SAN FRANCISCO, CA



### FEATURED DISH

**CITRUS-MARINATED POLLO ASADO**  
**FRESH FLOUR TORTILLAS**  
**FERMENTED RED & GREEN CHILES**

A native of Arizona (and die-hard Cardinal's fan), Jeremy McMillan began his culinary career at Scottsdale's Zinc Bistro, where he rose from commis to chef de cuisine over a period of nearly six years. After a stint on the line at chef Richard Reddington's Redd in California's Napa Valley, McMillan relocated to New York, first serving as Chef de Cuisine at Westchester County's Bedford Post. He'd later work as Sous Chef and Chef de Cuisine of A Voce's two Michelin-starred locations in New York City before returning to Bedpost Post as its Executive Chef, earning an "Excellent" rating from *The New York Times*. Jeremy worked with Bay Area greats such as Chef Michael Mina helping to develop International Smoke and Chef Michael Tusk, currently working at three Michelin-Starred Quince, the Italian Regional Darling - Cotogna as well as the newest QPA gem, the French Natural Wine Bar - Verjus in San Francisco's Jackson Square neighborhood.

While the current region and produce heavily influences him, he also pursues the history of cooking in the Southwest and its many influences from Sonora, Mexico and Gaucho Cooking.

McMillan has been featured on *Today*, the *Cooking Channel* and in *The New York Times*.



## MINA'S FISH HOUSE

EXECUTIVE CHEF GARRICK MENDOZA  
FISH SOMMELIERS RYAN HOUSER & SAUI MATAGIESE  
FOUR SEASONS RESORT OAHU AT KO OLINA, HI



### SHELLFISH TAKEOVER

**HAMACHI**  
**RED CURRY, COCONUT VINAIGRETTE**  
**DRAGON FRUIT, PINEAPPLE, MINT**  
**SMOKED MARLIN DIP**  
**FURIKAKE, LEMON, TARO CHIP**  
**GINGER POACHED SHRIMP**  
**ASSORTED FISH HOUSE SIGNATURE SAUCES**

Situated at the Four Seasons Resort Oahu at Ko Olina, Mina's Fish House re-imagines the Hawaiian fish house experience utilizing seafood bounty directly from pristinely clear Hawaiian waters. James Beard Award-Winning Chef Michael Mina and Executive Chef Garrick Mendoza bring the taste of Oahu to the Tailgate experience with a menu featuring pupus, small plates, a signature Hawaiian seafood tower and whole Hawaiian-style grilled and baked fish dishes. Mina's Fish House is home to the world's first fish sommeliers, Ryan Houser and Sau'i Matagiese, who bring an authentic line-to-table experience to guests of the restaurant.