

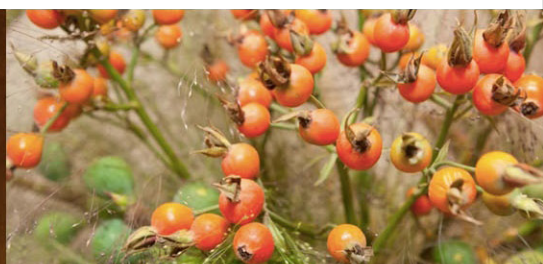
MICHAEL MINA IN SAN FRANCISCO



MICHAEL MINA

Michael Mina first appeared on the culinary map as Executive Chef of 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 18 restaurants and been named Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as Restaurateur of the Year 2005 by the International Food and Beverage Forum. Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK and CLOCK BAR.

“MY LIFE'S AMBITION IS ABOUT THE MOST UNIVERSAL OF DESIRES: TO FOLLOW A DREAM YOU'VE HAD SINCE YOU WERE YOUNG, OBSESS ABOUT IT, GET COLLEAGUES AS EXCITED ABOUT IT AS YOU ARE, ADJUST IT, AND TURN IT INTO REALITY.”



252 CALIFORNIA STREET SAN FRANCISCO, CA 94111

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LUNCH

Monday-Friday 11:30 AM-2:00 PM

DINNER

Monday-Thursday 5:30 PM-10:00 PM

Friday & Saturday 5:30 PM-10:30 PM

Sunday 5:30 PM-9:30 PM

LOUNGE

Monday-Friday 11:30 AM-Close

Saturday & Sunday 5:00 PM-Close

ESTABLISHED
EXECUTIVE CHEF
CHEF DE CUISINE
GENERAL MANAGER
SOMMELIER

July 9th 2004
Michael Mina
Jeremy Ravetz
Ryan Cole
Matthew Turner

CAPACITY

Dining room: 110
Lounge: 7
Bar: 13

RESTAURANT INFO

Frost Tsuji Architects (FTA), who were responsible for the design of Aqua twenty years ago also lead the design of MICHAEL MINA. FTA honored the skill and craftsmanship of the original AQUA fabricators by calling on workshops and vendors to rework their own original work. Northern California Ceramicists Jered Nelson, Trent Burkett, and Scott Parady created handmade Porcelain specifically for MICHAEL MINA. Dark walnut bar and tables compliment the handmade Porcelain dishware by bringing drama through organic natural textures.

PRIVATE DINING

Located in the heart of the financial district, MICHAEL MINA is the perfect place to host your event and is a great venue for business functions, birthday parties and weddings. The restaurant is available to reserve in its entirety for either lunch or dinner. Our chefs and sommelier will work with you to create a custom menu to accommodate your party's requests.

MICHAEL MINA also offers a semi-private area suitable for groups up to 35 guests as a seated function.

For more information or to reserve please contact Melissa Lang at mlang@michaelminasf.com.





THREE COURSE MENU

75 PER PERSON

Appetizer

Choice of the following:

TUNA TARTARE

SESAME OIL, PINE NUTS, ASIAN PEAR

LARDO WRAPPED DUNGENESS CRAB

POTATO GNOCCHI, GRILLED PUNTARELLE, SEVILLE ORANGE

WOLFE RANCH QUAIL

PANZANELLA SALAD, HARISSA, POMEGRANATE

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Entrée

Choice of the following:

CRISPY PACIFIC FISH

PEA SHOOTS, HEATS OF PALM, THAI LOBSTER SAUCE

JIDORI CHICKEN BREAST

SAUCE JARDINIÈRE, BASIL MOUSSE, CARNAROLI RISOTTO

BEEF FILET & SHORTRIB

BLACK TRUMPET MUSHROOMS, CELERIAC, BRUSSELS SPROUTS

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Dessert

Choice of the following:

CHOCOLATE DELICE

SALTED CARAMEL, JASMINE SCENTED DEVIL'S FOOD CAKE

PASSION FRUIT PANNA COTTA

GRAPEFRUIT, "CHICHARONES"

CHEF'S FIVE COURSE TASTING MENU

105 PER PERSON

SAMPLE LISTED BELOW

TUNA TARTARE

SESAME OIL, PINE NUTS, ASIAN PEAR

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DUO OF CRISPY FISH

PEA SHOOTS, HEARTS OF PALM, THAI LOBSTER VINAIGRETTE

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JIDORI CHICKEN BREAST

SAUCE JARDINIÈRE, BASIL MOUSSE, CARNAROLI RISOTTO

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BEEF FILET & SHORTRIB

BLACK TRUMPET MUSHROOMS, CELERIAC, BRUSSELS SPROUTS

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CHOCOLATE DELICE

SALTED CARAMEL, JASMINE SCENTED DEVILS FOOD CAKE

MENU ADDITIONS

PRICED PER PERSON

SHELLFISH PLATTERS

to share

TRADITIONAL AND CONTEMPORARY PREPARATIONS:
MAINE LOBSTER, DUNGENESS CRAB, PRAWNS, OYSTERS
35/PERSON

CHEF'S SELECTION OF HORS D'OEUVRES

SAMPLE ITEMS

FOIE GRAS "PB & J"
DUNGENESS CRAB CAKE "BLT"
LOBSTER CORNDOGS
TUNA "POPPERS"
STEAK TARTARE ON CRISPY POTATO CAKE

18/PERSON