



**AMERICAN FISH**  
BY MICHAEL MINA

**AMERICAN CLASSICS**  
SIGNATURE TASTING MENU  
FEBRUARY 2012

CHOICE OF:

**OYSTER ROCKEFELLER**

BLOOMSDALE SPINACH, SMOKED BACON

*Iron Horse Blanc De Blancs Cuvée Michael Mina, Green Valley, Sonoma County, California 2006*

**DUNGENESS CRAB CAKE**

BBQ – BAKED BEANS, CORN BREAD  
APPLE-FENNEL SLAW

*Navarro Gewürztraminer, Anderson Valley, Mendocino County, California 2007*

CHOICE OF:

**FISH & CHIPS**

WATERCRESS, PICKLES, MEYER LEMON AÏOLI

*Anchor Steam Beer, San Francisco, California*

**SHRIMP & GRITS**

JALEPEÑO, WHITE CHEDDAR, SERRANO HAM

*Pahlmeyer Chardonnay, Sonoma Coast, California 2006*

CHOICE OF:

**LOBSTER POT PIE**

CIPPOLINI ONIONS, ROASTED MUSHROOMS  
BRANDY-TRUFFLE CREAM

*Domaine Serene Evenstad, Willamette Valley, Oregon 2007*

**SURF & TURF**

DRY AGED RIB EYE, LOBSTER TAIL  
GREEN BEAN CASSEROLE, PINOT NOIR REDUCTION

*Qupé Syrah Cuveé Michael Mina, Santa Barbara County, California 2009*

CHOICE OF:

**ROOT BEER FLOAT**

PEACAN & CHOCOLATE CHIP COOKIES

*RWC Boston Boal Madeira, Portugal Nv*

**BANANA FOSTER**

CHOCOLATE LAVA CAKE, BOURBON ICE CREAM

*RWC Boston Boal Madeira, Portugal Nv*

85 PER PERSON  
50 WINE PAIRING