

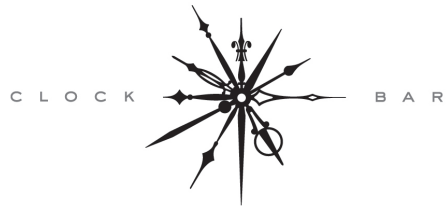
# MICHAEL MINA IN SAN FRANCISCO



## 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.”



THE WESTIN ST. FRANCIS ON UNION SQUARE 335 POWELL ST SAN FRANCISCO, CA 94102

[WWW.MICHAELMINA.NET](http://WWW.MICHAELMINA.NET)

PHONE 415-397-9222

FAX 415-397-9220

E-MAIL [JPark@minagroup.net](mailto:JPark@minagroup.net)

Open Daily 4:00 PM-2:00 AM

ESTABLISHED  
MANAGING CHEF  
GENERAL MANAGER  
SOMMELIER

July 15th, 2008  
Michael Mina  
Philip Barcio  
Rajat Parr

## CAPACITY

Bar & Lounge: 88

Seat at Bar: 13

## RESTAURANT INFO

Classic and classically-inspired cocktails are prepared using modern methods. CLOCK BAR's cocktails, made from fresh produce and premium spirits using proper technique, make for a complete and seasonal list. Additionally, a list of over 300 wine selections, chosen by Sommelier Rajat Parr, is available for guests with an interest in wine.

Michael Mina has designed an array of small plates that encourage guests to share, engage and enjoy, mirroring the warmth and convivial ambiance of the venue. Cocktail and food pairings will be designed by the chef on a regular basis, highlighting seasonal ingredients and trends.

Designed by New York's renowned Rockwell Group, CLOCK BAR's setting has been created to convey warmth and elegance, with a dark palette illuminated by soft, glowing features. Two columns are the central focus of the space, clad entirely in variations of champagne- and amber-colored, hand-blown glass. At the top of both columns are ticker clocks showing the time in New York, Rome, Tokyo, San Francisco, Paris and Chicago. The clocks are a reference to the name of the bar itself, inspired by the famous Magneta Grandfather Clock in the main lobby of the hotel that has been a central meeting place in San Francisco since 1907.

## PRIVATE DINING

DAILY (4PM-6PM)

Food & beverage minimum: \$2,000 per hour\*\*

DAILY (1/2 THE EVENING: 4PM-6PM)

Food & beverage minimum: \$6,000\*\*

BUYOUT DAILY

Food & beverage minimum: \$10,000\*\*

FLOWERS, MUSIC, VALET, ETC.

Billed seperately

We request a deposit of 50% the food and beverage minimum with the balance to be paid at the end of the event. No checks. please.

\*\*A 20% service charge and 9.5% tax will be added to all food and beverage.





## SMALL BITES

TO COMPLEMENT OUR ARTISAN COCKTAILS, BEERS AND WINES, WE HAVE ASSEMBLED A COLLECTION OF THE FINEST LOCALLY-PRODUCED SNACK FOODS, THE ORIGINS OF WHICH SPAN THE GLOBE.

SEASONAL MIXED NUTS .....	6
<i>G.L. ALFIERI, RIPON, CA</i>	
CHIPS & SALSA .....	6
<i>LA TAPATIA, SOUTH SAN FRANCISCO, CA</i>	
HUMMUS & AUBERGINE DIPS .....	7
<i>MARIN GOURMET, SAN RAFAEL, CA</i>	
CHEESE PLATE .....	10
<i>INVERNESS   PEACH CHUTNEY</i>	
<i>COWGIRL CREAMERY, PETALUMA, CA   FROG HOLLOW FARM,</i>	
<i>BRENTWOOD, CA</i>	
ECHTE LAUGENBREZN PRETZEL.....	5
<i>BOCCALONE MUSTARD</i>	
<i>ESTHER'S GERMAN BAKERY, MOUNTAIN VIEW, CA</i>	
BLACK TRUFFLE & WHITE CHEDDAR POPCORN .....	6
<i>479° POPCORN, SAN FRANCISCO, CA</i>	
FRENCH PRESS COFFEE.....	8
<i>FOUR BARREL, SAN FRANCISCO, CA</i>	