

# the Bungalow Kitchen

BY MICHAEL MINA

## CHEF'S TASTING MENU

\$115 per person

Full Table Participation Required

~ *Wine Pairing - \$80 per person* ~

### FIRST COURSE

*for the table*

#### Warm Parker House Rolls

Whipped Ricotta with Marshall Farms Honey

#### Michael Mina's Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Pine Nuts,  
Habanero-Sesame Oil\*

#### Liberty Farms Duck Drumettes

Grand Marnier & Black Pepper finished with  
Orange Zest

#### Vietnamese-Style Hamachi Sashimi

Mint, Toasted Peanut, Nuac Cham\*

~ *Champagne, Michel Gonet Mina Cuvée, 'Mesnil-Sur-Oger'* ~

*Grand Cru, Blanc de Blancs, Brut 2010*

### SECOND COURSE

*individual*

#### Black Truffle Cavatelli 'Cacio e Pepe'

Oyster Mushrooms, Grana Padano

~ *Nebbiolo, Arpepe 'Sassella-Stella Retica', Valtellina Superiore* ~

*Lombardy, Italy 2015*

### THIRD COURSE

*choice of*

#### Charcoal Grilled Lamb Chops

Cous Cous, Babbaganoush, Tomato Gremolata

*or*

#### Phyllo-Crusted Petrale Sole

Horseradish Potato Purée, Green Beans  
Meyer-Lemon Caviar Sauce\*

~ *Tempranillo, R. Lopez de Heredia* ~

*'Viña Tondonia' Reserva, Rioja, Spain 2011*

~ *Chardonnay, Olivier Leflaive* ~

*Les Sétilles,*

*Burgundy, France 2020*

### FOURTH COURSE

*individual*

#### Milk Chocolate Coconut Parfait

Macaroon Crumbles, Toasted Pecans

Caramelized Cocoa Nibs

~ *Port, Kopke 20 Year Tawny, Porto, Douro Valley, Portugal* ~

\*served raw or undercooked or contain raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
for parties of 6 or more, a 20% gratuity will be added to the check