

VALENTINE'S DAY

THREE COURSE PRIX FIXE

165 PER PERSON

APPETIZERS

please select one

BUTTERNUT SQUASH BISQUE

brown butter, hazelnut  
sage, granny smith apple

SHRIMP COCKTAIL

gin-spiked cocktail sauce  
fresh shaved horseradish

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing  
vacche rosse parmesan

"INSTANT" BACON

duroc pork belly, tempura oyster  
shredded brussels

HEART-SHAPED RAVIOLI

butternut squash, sunchoke espuma,  
brown butter

"TUXEDO DIVER SCALLOP"

black truffle, puff pastry, red wine truffle  
demi 30 supplement

ENTRÉES

please select one

PORCINI ROASTED BRICK CHICKEN\*

butternut squash puree, haricot verts  
muscatel chicken jus

8oz CENTER-CUT FILET MIGNON\*

horseradish-cruste tomato  
red wine jus

MISO-BROILED SEABASS\*

maitake mushroom, shishito pepper  
ginger dashi

12oz NY STRIP\*

horseradish-cruste tomato  
red wine jus

WAGYU BEEF WELLINGTON

celery root puree  
périgourdine sauce  
40 supplement

HERB-CRUSTED RACK OF LAMB\*

brussels sprouts, parsnip purée  
cherry jus

WAGYU UPGRADES

8oz NY STRIP\*

stone axe farms, australia  
55 supplement

6oz OLIVE-FED RIB CAP\*

kagawa prefecture, japan,  
165 supplement

SIDES

for the table

POTATO PUREE

lots of butter

CRISPY BRUSSELS SPROUTS

honey mustard

CREAMED SPINACH

crispy shallots

DESSERT COURSE

choice of

SMOKED CAMPFIRE SMORES

devil's food cake, candied hazelnuts  
toasted marshmallow ice cream

CUPID'S EXOTIC HEART

white chocolate mousse, mango  
passion fruit, 24k gold

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness.

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed in its entirety to the servers.

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## LUXURY ADDITIONS FOR THE TABLE

### CAVIAR

SUSTAINABLY HARVESTED BY 'THE ONLY' IN ITALY

white sturgeon 160 | ossetra 210

*scallion buttermilk pancake, traditional garnishes*

### SHELLFISH

AVAILABLE ICE-COLD OR MISO BROILED

OYSTERS ON THE HALF SHELL\*

east coast 21 | west coast 24

### \*JAPANESE A5 WAGYU

served in 4oz portions

NY STRIP  
KAGOSHIMA

32 per oz

RIBEYE  
MITSUBOSHI

48 per oz

SNOW BEEF  
HOKKAIDO

68 per oz

### WAGYU TASTING TRIO

4oz OF EACH JAPANESE WAGYU\* 570

### MINA SIGNATURES

#### MAINE LOBSTER POT PIE

market vegetables, black truffle

lobster-brandy cream sauce

94

#### 36OZ HAY-SMOKED WAGYU TOMAHAWK\*

fondant potatoes, flambéed bourbon-rosemary butter

275

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