



AMERICAN FISH
BY MICHAEL MINA

SPRING
SIGNATURE TASTING MENU
May 2012

Choice Of:

FARMERS MARKET SALAD

ENGLISH PEAS, ASPARAGUS, SPRING ONIONS, BURRATA CHEESE
CANDIED HAZELNUTS, TANGERINE-HONEY VINAIGRETTE
Ruinart Brut Rose Champagne, Reims, France NV

LOUISIANA CRAWFISH CHOWDER

BUTTERMILK-FRIED OKRA, ANDOUILLE, "HOLY TRINITY"
Navarro Gewürztraminer, Anderson Valley, Mendocino County, California 2008

Choice Of:

OCEAN WATER - POACHED DIVER SCALLOPS

SPRING GARLIC, TOMATOES, ROASTED PEPPERS,
CIOPPINO BROTH
Loimer Grüner Veltliner Terrassen, Langenlois, Kamptal, Austria 2009

SEA SALT - BAKED WILD ALASKAN SALMON

SERRANO - WRAPPED ASPARAGUS, CAPER RELISH,
HOLLANDAISE
Sigalas Assyrtiko, Santorini, Greece 2010

Choice Of:

CAST IRON - GRIDDLED ALASKAN HALIBUT

BRAISED SHORT RIB, BBQ - SPRING VEGETABLE SALAD,
BAKED POTATO FOAM
Domaine Drouhin Pinot Noir, Willamette Valley, Oregon 2009

WOOD - GRILLED COLORADO LAMB CHOPS

FAVA BEANS, LITTLE GEM LETTUCE,
CREAMED CORN, POTATO CAKES
Betts & Scholl Hermitage, Rhone, France, 2004

Choice Of:

HARRY'S BERRIES

PISTACHIO STREUSEL, BASIL, CANDIED FENNEL,
GREEK YOGHURT SHERBET
La Spinetta Moscato D'Asti `Biancospino', Piedmont, Italy 2010

PEACH TARTE TATIN

HIBISCUS SYRUP, PECANS,
WHITE CHOCOLATE ICE CREAM
Kracher Beerenauslese Cuvee, Burgenland, Austria 2008

85 PER PERSON
50 WINE PAIRING