

MICHAEL MINA



GENERAL INFORMATION

Chef/Partner
Michael Mina

Executive Chef
Raj Dixit

Seating Capacity

Private Room 30 Guests
Semi-Private Room 42 Guests
Partial Buyout 100 Guests
Buyout 125 Guests

Standing Capacity

Buyout 200 Guests

Starting Price per Guest (Events): \$125

Beverages, taxes and gratuity not included.

All group reservations will be attached to a Food and Beverage minimum spend requirement.

For lovers of refined coastal cuisine, acclaimed Chef Michael Mina's eponymous restaurant is a breath of fresh air. Discover fresh seafood selections inspired by seaside villages around the globe. The Mediterranean. France. Japan. And beyond. Try exquisitely prepared dishes featuring the freshest line-to-table seasonal ingredients or raw bar shellfish selections chilled to perfection. At Michael Mina, only what's gathered by the world's finest fishermen, fishmongers, farmers and ranchers will do. Need help choosing your ideal dish? Mina's servers know the full story behind any temptation. Paired with an innovative cocktail or a selection from the extensive wine menu, every meal is perfection at Michael Mina.

"I have been very fortunate to earn a living through my true passion. Each new project shows me that there is absolutely nothing I would rather do."

- Chef Michael Mina









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Restaurant Information

Michelin Star-awarded Chef Michael Mina's eponymous AAA Four Diamond Award-winning restaurant features the finest in refined coastal cuisine. The sleek atmosphere complements the contemporary cuisine featuring global seafood, shellfish and market fresh vegetable selections.

- Cuisine: Refined coastal
- Wine List: Extensive American and European selection emphasizing small producers
- Dress: Business casual. No shorts or athletic attire.
- Location: Within Conservatory & Botanical Gardens

Service

Wednesday – Sunday 5:30 p.m. – 8:30 p.m. Closed Monday and Tuesday

Signature Dishes

Phyllo-Crusted Sole Lobster Pot Pie







