



Fact Sheet

Opening Date:	July 9, 2004
Address:	Westin St. Francis – Union Square 335 Powell Street San Francisco, California 94102 Reservations: (415) 397-9222 Fax: (415) 397-9220
Website:	www.michaelmina.net
Executive Chef:	Michael Mina
Chef de Cuisine:	Chris L’Hommedieu
Pastry Chef:	Catherine Schimenti
Maitre D:	Rodney Schick
Concept:	Creating a perfect harmony of bold flavors, sophisticated textures and artful presentation, Chef Michael Mina shares his finest culinary expression in refined American cuisine. Masterful and playful creations celebrate the purity of ingredients.
Highlights:	<p><i>Dining Room (85 seats)</i> Guests create their own prix-fixe three-course dinner, selecting from Seasonal and/or Classic MICHAEL MINA creations. A Seasonal Tasting menu is also offered. Featured selections highlight a fresh primary ingredient paired with a trio of accompaniments; each of the three presentations offers a distinct taste sensation. The essence of a dish is found in the interplay of comparing and contrasting ingredients and techniques. Tableside Classics include signature dishes such as a caviar cart, ahi tuna tartare, and lobster pot pie. Tableside Desserts include a classic root beer float and huckleberry financier.</p> <p><i>Lounge at MICHAEL MINA (30 seats)</i> Full dinner menu, a la carte small and large plates and a prix fixe menu are offered in addition to a selection of desserts. A perfect location for late night dining.</p>

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Décor: Renowned California designer Barbara Barry worked closely with Mina to create a timeless, naturally elegant interior. The design honors the history of the landmark property while creating a warm and welcoming ambiance with pale celadon, parchment and toasty brown tones and gold Murano lighting accents.

Wine: A selection of over 2,500 wines from all over the world will highlight wines from Burgundy, Austria and the Rhone, among other areas, with an emphasis on mature wines, offered in every price range. A wide selection of wines-by-the-glass and half bottles are also available. Bottles range from \$25 to \$14,000.

Sommelier: Rajat Parr (Wine Director)
Tony Cha (Head Sommelier)

Corkage Fees: \$35 per bottle for the first 2 bottles per party, \$70 per bottle after first two. Corkage fee applies only to bottles not represented on the MICHAEL MINA wine list.

Hours: Dinner Tuesday – Thursday between 5:30 pm – 9:00 pm
Dinner Friday - Saturday between 5:30 pm – 9:30 pm
Lounge – Opens nightly Tuesday – Saturday 5:00 pm
Closed Sunday and Monday

Prices: Pre-theater prix fixe, three course menu – \$55 (until 6:00 pm)
Prix-fixe, three course menu – \$105
Seasonal Tasting Menu – \$135
Vegetarian Tasting Menu - \$105
Lounge at MICHAEL MINA – Prix fixe, three savory courses – \$60
Small and large plates range from \$12 – 20
A la carte desserts from \$9 - 10

Parking: Valet parking available

Wheelchair Access: Yes

Credit Cards: All major

Press Contact: Erin Hunt, Erin Hunt Communications, (415) 359-0559