

HAPPY THANKSGIVING 2021

SHELLFISH PLATTER 149

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, DAY BOAT SCALLOPS

CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

ICE-COLD GF

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- BLACK RIVER CAVIAR -

RUSSIAN OSCIETRA | SERVES **4-5 PEOPLE**
EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
50 GRAMS **194** OR 30 GRAMS **134**

BEVERAGE PAIRING

GOSSET BRUT CHAMPAGNE, FRANCE NV
BY THE GLASS **26** | BOTTLE **120**

\$94 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

- AUTUMN SQUASH & APPLE SOUP**
DF, CBV, CBGF

ROASTED PEAR & RADICCHIO
GF, CBV

WARM TRUFFLE CAESAR SALAD
CBGF

WILD MUSHROOM & CHEESE TARTINE
VEG

HEIRLOOM BEET & CITRUS
GF, CBV
- DUNGENESS CRAB, BUTTERNUT SQUASH, SPICED PEPITA GRANOLA
GRANNY SMITH APPLE, SOURDOUGH CROSTINI

MOODY BLUE CHEESE CRUMBLE, APPLEWOOD SMOKED BACON
CANDIED WALNUTS, WILD ARUGULA, AGED SABA

ROMAINE HEARTS, SWEET ONION CREMA, BLACK TRUFFLE CRUNCH
CHARRED ONION VINAIGRETTE, PARMESAN

CARAMELIZED ONION FONDUE, GRUYÈRE, SWEET ONION JUS
ALBA WHITE TRUFFLE \$34 SUPPLEMENT

AVOCADO GREEN GODDESS, FROMAGE BLANC, WATERCRESS
PINK PEPPERCORN CITRONETTE, PISTACHIO TUILLE

SECOND COURSE

PLEASE MAKE ONE SELECTION

- ROASTED HERITAGE TURKEY**

18 oz. BONE-IN DRY AGED STRIPLOIN
GF

BRAISED BEEF SHORT RIB
CBGF, CBV

GRILLED VERLASSO SALMON
GF

TRUFFLED PRIME RIB EYE ROAST
GF

 **MAINE LOBSTER POT PIE**
- CORNBREAD & CHESTNUT STUFFING, CRANBERRY MOSTARDA
TURKEY-SAGE GRAVY

GREEN PEPPERCORN SAUCE, WAGYU BEEF FAT POTATO
12 oz. BLACK HAWK AMERICAN WAGYU \$25 SUPPLEMENT

MOLE NEGRO, SQUASH PUREE, ROASTED ROOT VEGETABLES
VEGETARIAN: GRILLED CAULIFLOWER STEAK

SMOKED BABA GHANOUSH, CHINESE EGGPLANT, XO SAUCE
DELICATA SQUASH, CHARRED CHILI SALSA

BLOOMSDALE SPINACH, WAGYU BEEF AU JUS, HORSERADISH
BAKED POTATO & 'ALL THE FIXINS'

BRANDIED LOBSTER CREAM, MARKET VEGETABLES
\$39 SUPPLEMENT

SIDES

PLEASE MAKE ONE SELECTION
ADDITIONAL SIDES **\$14**

- CLASSIC POTATO PURÉE**
TURKEY-SAGE GRAVY GF

MAC & CHEESE GRATIN
CLASSIC, OR BLACK TRUFFLED 

ROASTED HONEYNUT SQUASH
CAPER, GOLDEN RAISIN, PEPITA, COTIJA CBV
- WILD RICE PILAF**
TURKEY LEG CONFIT, PECAN, CRANBERRY GF, CBV

CREAMED SPINACH
CRISPY ONIONS, FETA

SALT BAKED POTATO
CHIVE, BACON, SOUR CREAM, CHEESE SAUCE

DESSERT

PLEASE MAKE ONE SELECTION

- UBE BASQUE CHEESECAKE**
COCONUT CRÈME ANGLAISE, PISTACHIO TUILLE

PUMPKIN SPICE CANDY BAR
FEUILLETINE CRUNCH , CHOCOLATE MOUSSE, PEPITA
- PECAN DANDY CINAMMON ROLL**
TOASTED PECAN , MAPLE GLAZE, SUGAR TUILLE
- MAKE IT À- LA MODE** LAVANDER HONEY, BROWN BUTTER TOFFEE, VANILLA, BUTTER PECAN **\$4**

 MICHAEL MINA SIGNATURES | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE LUTEN FREE

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES