

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

DUNGENESS CRAB, BUTTERNUT SQUASH, SPICED PEPITA GRANOLA
GRANNY SMITH APPLE, SOURDOUGH CROSTINI

ROASTED PEAR & RADICCHIO

GF, CBV

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

WARM TRUFFLE CAESAR SALAD

CBGF

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

WILD MUSHROOM & CHEESE TARTINE

VEG

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

HEIRLOOM BEET & CITRUS

GF, CBV

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

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

CORNBREAD & CHESTNUT STUFFING, CRANBERRY MOSTARDA
TURKEY-SAGE GRAVY

18 oz. BONE-IN DRY AGED STRIPLOIN

GF

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

BRAISED BEEF SHORT RIB

CBGF, CBV

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

GRILLED VERLASSO SALMON

GF

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

TRUFFLED PRIME RIB EYE ROAST

GF

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



MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES
\$39 SUPPLEMENT

SIDES

PLEASE MAKE ONE SELECTION
ADDITIONAL SIDES \$14

CLASSIC POTATO PURÉE

TURKEY-SAGE GRAVY GF

WILD RICE PILAF

TURKEY LEG CONFIT, PECAN, CRANBERRY GF, CBV

MAC & CHEESE GRATIN

CLASSIC, OR BLACK TRUFFLED 

CREAMED SPINACH

CRISPY ONIONS, FETA

ROASTED HONEYNUT SQUASH

CAPER, GOLDEN RAISIN, PEPITA, COTIJA CBV

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

DF DAIRY FREE | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE



MICHAEL MINA SIGNATURES