


# HAPPY THANKSGIVING 2022

## SHELLFISH PLATTER 159

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 224 OR 30 GRAMS 144

### HOLIDAY WINE PAIRING

SCRIBE PINOT NOIR NOUVEAU  
BY THE GLASS 15 | BOTTLE 68

## \$125 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

### SALMON WELLINGTON

BRIASED KALE, SAKE BEURRE BLANC, FRISSE HERB SALAD

### 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

### 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

### 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

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