



A MICHAEL MINA RESTAURANT

HAPPY THANKSGIVING 2022

\$155 PER PERSON
\$55 KIDS UNDER 12

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

CHILLED OYSTERS CRANBERRY MIGNONETTE, GIN COCKTAIL SAUCE

SMOKED BEET SALAD CALAMANSI VINAIGRETTE, SHAVED FENNEL, CITRUS

 **MICHAEL MINA'S TUNA TARTARE** ASIAN PEAR, PINE NUTS, SCOTCH BONNET, SESAME OIL

APPLE SALAD RADICCHIO, TOASTED PECANS, MAPLE BOURBON EMULSION

TRUFFLE CARMELLE BEET BUTTER, CRISPY MAITAKE MUSHROOMS
\$15 SUPPLEMENT

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED TURKEY BREAST TURKEY LEG ROULADE, STUFFING, CRANBERRY JAM

ORA KING SALMON WHITE SOY CITRONETTE, FENNEL AND CITRUS SALAD

7X PICANHA WHPPED POTATOES, AU POIVRE SAUCE

STRUBE RANCH RIB EYE SWEET POTATO, CANDIED PECANS

CHICKEN SCHNITZEL ROASTED GERMAN POTATO SALAD, FRIED EGG

 **MICHAEL MINA'S LOBSTER POT PIE** BRANDIED LOBSTER CREAM, MARKET VEGETABLE
\$40 SUPPLEMENT

TRUFFLE SEASON

3G BURGUNDY BLACK 30

3G PIEDMONT WHITE 72

SIDES

CHEF'S SELECTION
SERVED TO SHARE FOR THE TABLE

WHIPPED POTATOES
FRESH CHIVES

STUFFING
MOM'S CLASSIC

CANDIED YAMS
BROWN BUTTER CRUMBLE, PECANS

CRISPY BRUSSELS SPROUTS
LIME, HAZELNUT DUKKAH

DESSERT

PLEASE MAKE ONE SELECTION

BOURBON BASQUE CHEESECAKE CARAMELIZED APPLES, HONEY-SESAME CRUNCH

24K CHOCOLATE MOLTEN CAKE SUNDAE WHIPPED CREAM, GOLD LEAF, CRUNCH PEARLS

 **BANANA TARTE TATIN** PUFF PASTRY, CITRUS CARMEL SAUCE

PUMPKIN MOUSSE WHITE CHOCOLATE CRÉME ANGLAISE, BROWN SUGAR CRUMBLE, RUM SPICED WALNUTS

SMOKED S'MORES TOASTED MARSHMALLOW ICE CREAM, CHOCOLATE PRALINE MOUSSE, HAZELNUT STREUSEL
\$15 SUPPLEMENT



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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