

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 OSETRA | 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

WARM TRUFFLE CAESAR SALAD CBGF

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

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

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