



## SIGNATURE CAVIAR SELECTIONS

### MICHAEL MINA'S CAVIAR PARFAIT -OR- TRADITIONAL ROYAL CAVIAR SERVICE

IMPERIAL GOLDEN\* | 350

ROYAL OSETRA\* | 250

KALUGA\* | 175

TASTING TRIO OF ALL THREE\* | 725

## STARTERS

**MICHAEL MINA'S AHI TUNA TARTARE 37**  
HABANERO-INFUSED SESAME OIL, PINE NUT, QUAIL EGG

**BUTTERNUT SQUASH SOUP 25**  
PUMPERNICKEL, QUINCE, BACON

**FALL SALAD 27**  
PERSIMMON, ORCHARD APPLE, ROASTED BEET

**HOT CHARCOAL - GRILLED SHELLFISH 165**  
BRUSHED WITH MISO, GARLIC, YUZU KOSHŌ

**WHITE TRUFFLE TAGLIATELLE 125**  
PARMESAN NUAGE, BROWN BUTTER

**ROASTED FOIE GRAS 71**  
EGYPTIAN MANGO, FINGER LIME, SUMAC

## ENTRÉE

**ROASTED HERITAGE TURKEY DINNER 67**  
CHESTNUT-SAGE STUFFING, HARICOT VERTS, TARRAGON GRAVY

**ORA KING SALMON 66**  
PARSNIP, RAPINI, BLACK TRUMPET MUSHROOM

**MICHAEL'S LOBSTER POT PIE 145**  
BRANDIED LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

**PHYLLO-CRUSTED SOLE 72**  
KING CRAB BRANDADE, BRUSSEL SPROUT, DIJON BEURRE BLANC

**PRIME FILET MIGNON 86**  
CHIVE, POTATO PURÉE, HORSERADISH, RED WINE JUS

## DESSERT COURSE

**PUMPKIN - PRALINE TART 18**  
HAZELNUT, VANILLA BEAN MOUSSE

**TEXTURES OF DARK CHOCOLATE 18**  
MILK CHOCOLATE POT DE CRÈME, SALTED CARAMEL ICE CREAM

*\*Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*



THANKSGIVING DINNER  
COURSE MENU  
THURSDAY, NOVEMBER 24, 2022

FIRST COURSE

AHI TUNA TARTARE

HABANERO-INFUSED SESAME OIL  
PINE NUT, QUAIL EGG -OR-

FALL SALAD

PERSIMMON, ORCHARD APPLE  
ROASTED BEET -OR-

WHITE TRUFFLE TAGLIATELLE

PARMESAN NUAGE  
BROWN BUTTER  
SUPPLEMENT | 75

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SECOND COURSE

BUTTERNUT SQUASH  
SOUP

PUMPERNICKEL, QUINCE  
BACON -OR-

STONINGTON BAY SCALLOP

KALUGA CAVIAR, SORREL  
WARM VICHYSOISE -OR-

PHYLLO-CRUSTED SOLE

KING CRAB BRANDADE  
DIJON BEURRE BLANC  
BRUSSEL SPROUT

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MAIN COURSE

ROASTED TURKEY

LEG CONFIT, HARICOT VERTS  
TARRAGON GRAVY -OR-

ORA KING SALMON

PARSNIP, RAPINI  
BLACK TRUMPET MUSHROOM -OR-

PRIME FILET MIGNON

CHIVE, POTATO PURÉE  
HORSERADISH, RED WINE JUS

SIDES FOR THE TABLE

SAGE STUFFING | YUKON GOLD POMME PUREE | RED GARNET YAM

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DESSERT COURSE

PUMPKIN - PRALINE TART

HAZELNUT  
VANILLA BEAN MOUSSE

TEXTURES OF DARK CHOCOLATE

-OR- MILK CHOCOLATE POT DE CRÈME  
SALTED CARAMEL ICE CREAM

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THANKSGIVING COURSE MENU 155 | BEVERAGE PAIRING 105

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