



SIGNATURE CAVIAR SELECTIONS

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

IMPERIAL GOLDEN* | 350

ROYAL BAIKA* | 250

KALUGA* | 175

TASTING TRIO OF ALL THREE* | 725

STARTERS

MICHAEL MINA'S AHI TUNA TARTARE 39
HABANERO-INFUSED SESAME OIL, PINE NUT, QUAIL EGG

BUTTERNUT SQUASH SOUP 31
PUMPERNICKEL, QUINCE, BACON

FALL SALAD 35
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
QUINCE, RED WALNUT STREUSEL, MEDJOOOL DATE, SZECHUAN PEPPERCORN

ENTRÉE

ROASTED HERITAGE TURKEY DINNER 69
CHESTNUT-SAGE STUFFING, HARICOT VERTS, TARRAGON GRAVY

ORA KING SALMON 68
TAMARIND - BLACK GARLIC GLAZE, COCONUT GREEN CURRY, TOASTED PEANUT

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

PHYLLO-CRUSTED SOLE 72
BLUE CRAB BRANDADE, BRUSSELS SPROUT, DIJON BEURRE BLANC

PRIME FILET MIGNON 88
CHIVE, POTATO PURÉE, HORSERADISH, RED WINE JUS

DESSERT COURSE

PUMPKIN DELIGHT 20
CRÈME FRAÎCHE MOUSSE, PAIN D'ÉPICES, CHIFFON CAKE, BURNT CINNAMON ICE CREAM

FLEUR DE CACAO 20
DARK CHOCOLATE MOUSSE, CANDIED COCOA NIB, 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

THURSDAY, NOVEMBER 23, 2023

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-

BARNEGAT BAY SCALLOP

KALUGA CAVIAR, SORREL
WARM VICHYSOISE

-OR-

PHYLLO-CRUSTED SOLE

BLUE CRAB BRANDADE
DIJON BEURRE BLANC
BRUSSELS SPROUT

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MAIN COURSE

ROASTED TURKEY

LEG CONFIT, HARICOT VERTS
TARRAGON GRAVY

-OR-

ORA KING SALMON

TAMARIND - BLACK GARLIC GLAZE
COCONUT GREEN CURRY, TOASTED
PEANUT

-OR-

PRIME FILET MIGNON

CHIVE, POTATO PURÉE
HORSERADISH, RED WINE JUS

SIDES FOR THE TABLE

CHESTNUT-SAGE STUFFING | YUKON GOLD POMME PURÉE | RED GARNET YAM

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DESSERT COURSE

PUMPKIN DELIGHT

CRÈME FRAÎCHE MOUSSE
PAIN D'ÉPICES, CHIFFON CAKE
BURNT CINNAMON ICE CREAM

-OR-

FLEUR DE CACAO

DARK CHOCOLATE MOUSSE
CANDIED COCOA NIB
SALTED CARAMEL ICE CREAM

THANKSGIVING MENU 165 | BEVERAGE PAIRING 105

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