

Happy Thanksgiving!

SHELLFISH PLATTERS

PETITE: 4EA Oysters, 4Ea Gulf Shrimp, 1/2 Main Lobster · 109

GRAND: 6EA Oysters, 6EA Gulf Shrimp
Whole Main Lobster, Michael Mina's Ahi Tartare · 225

\$129 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

TRUFFLE CAESAR SALAD

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

JUMBO LUMP CRABCAKE

Pink Peppercorn Aioli, Old Bay Crunch

INSTANT BACON

Kurobuta Pork Belly, Tempura Oyster
Soy-Pepper Glaze

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion
Blue Cheese, Buttermilk Ranch

DASHI-POACHED SHRIMP COCKTAIL

Wasabi-Cocktail Sauce

BUTTERNUT SQUASH BISQUE

Smoked Pecans, Rosemary Streusel
Brown Butter Honey

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

Cornbread & Sage Stuffing, Green Beans
Cranberry Mostarda, Country Gravy

8 oz. BLACK ANGUS FILET

Substitute 20oz Bone-In Ribeye: +45

Butter Whipped Potato, Asparagus
Charred Onion, Pinot Noir Reduction

MACADAMIA NUT CRUSTED MAHI MAHI

Baby Bok Choy, Honshimeji Mushroom
Scallion Oil, Sake Beurre Blanc

MISO-BROILED CHLIEAN SEABASS

Mushrooms, Peas, Spinach
Jalapeño-Ginger Dashi

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK *

4oz + 90 / 8oz + 150

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

BROILED SHELLFISH

Half Kona Lobster 55

Prawns 28

Scallops 35

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

ADDITIONAL SIDES 17

WHIPPED POTATOES

Lots of Butter, Chives

FLASHI-FRIED BRUSSELS SPROUTS

Garlic, Peanuts, S.O.S Sauce

COUNTRY STUFFING

Traditional Fixings

BLACK TRUFFLE MAC & CHEESE

Parmesan, Chives

DESSERT COURSE

PLEASE MAKE ONE SELECTION

SALTED CARAMEL CHEESECAKE

Caramalized Apple Gel, Cinnamon Pastry Cream

PUMPKIN CRUNCH PIE

Tahitian Vanilla Gelato, Pecan Streusel, Honeycomb