

MERRY CHRISTMAS

SHELLFISH & CAVIAR OFFERINGS

CHEF'S OYSTER SELECTION* 36 rosé mignonette	JUMBO SHRIMP COCKTAIL 38 gin-spiked cocktail sauce
CAVIAR 'TWINKIEE'* 39 yuzu crème fraîche, cornbread	OSETRA CAVIAR SERVICE* egg, crème fraîche, red onion, potato pavé, brioche 28 grams 160 14 grams 85
SHELLFISH PLATTER* 160 west coast oysters, 1/2 maine lobster shrimp cocktail, little neck clams	<i>complete your caviar experience with a glass of champagne</i> moët & chandon imperial brut, france 39 glass

STARTERS

PLEASE MAKE ONE SELECTION

 SMOKED OYSTER BISQUE	king crab, paprika oil, house crackers, black pepper foam
CLASSIC CAESAR SALAD*	garlic streusel, parmesan, creamy caper dressing
DUCK RAGÙ TAGLIATELLE	oyster mushroom, rosemary, frisée, sherry vinaigrette +22
MICHAEL MINA'S TUNA TARTARE*	pear, garlic, mint, pinenuts, habanero sesame oil, quail egg
THE 'WEDGE' SALAD	blue cheese, bacon, egg, tomato, red onion, buttermilk-ranch
PEEKYTOE CRAB CAKE*	sunchoke purée, melted leek, vin jaune, osetra caviar

OPTIONAL MID COURSE

WHITE TRUFFLE AGNOLOTTI +46 truffled burrata, aged parmesan, shaved white truffles
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ENTREES

PLEASE MAKE ONE SELECTION

8 OZ CENTER CUT FILET MIGNON*	blistered shishito, carrot reduction
10 OZ AMERICAN WAGYU FLAT IRON*	blistered shishito, truffle jus +22
MISO BROILED SEABASS*	bok choy, ginger dashi
 DOUBLE BONE PORK CHOP*	baby carrots, brown sugar bourbon glaze
TOMATO-GINGER GLAZED SALMON*	saffron cous-cous, cherry tomato, dill
VEGETABLE POT PIE*	red pepper cream, black truffle, market vegetables
12 OZ DUCK FAT ROASTED PRIME RIB*	blue cheese popover, horseradish cream, peppered jus +26

CHEFS SELECTION OF MARKET SIDES FOR THE TABLE

CLASSIC POTATO PURÉE butter, chives	TRUFFLE MAC & CHEESE aged white cheddar	CRISPY BRUSSELS SPROUTS balsamic, cranberries, pecan
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ACCOMPANIMENTS & ADDITIONAL SIDES

horseradish crust 9	black truffle butter 12
spinach pop tart, swiss cheese 21	miso broiled scallops 22
maine lobster béarnaise* 31	organic glazed mushrooms 18
sauce trio 17	
<i>please select three:</i> house steak sauce, blue cheese creamy horseradish, béarnaise*, au poivre, chimichurri	

DESSERT

PLEASE MAKE ONE SELECTION

BRÛLÉED BASQUE CHEESECAKE	spiced apple compote, turbinado sugar crunch
WARM NUTMEG BEIGNETS	macallan 12 year butterscotch pudding
 MIDNIGHT MINT CAKE	dark chocolate, peppermint ice cream

\$150 per person

BOURBON STEAK

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

A MICHAEL MINA RESTAURANT

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE LET YOUR SERVIER KNOW OF ANY ALLERGIES.