

MERRY CHRISTMAS

SHELLFISH & CAVIAR OFFERINGS

SHELLFISH PLATTER* MP
1/2 dozen oysters, 1/2 maine lobster,
jumbo shrimp cocktail

1 LB MAINE LOBSTER* MP
dijonnaise, green goddess

JUMBO SHRIMP COCKTAIL 30
gin-spiked cocktail sauce, fresh horseradish

KAVIARI CAVIAR SERVICE*
osciètre **252** | kristal **195** | baeri **162**
egg mimosa, crème fraîche, chive, blini cake
complete your caviar experience with a glass of champagne
dom perignon 2015 98 glass
ruinart blanc de blancs, champagne nv 106 375 ml
louis roederer cristal 2015 138 glass

STARTERS

PLEASE MAKE ONE SELECTION

MICHAEL'S AHI TUNA TARTARE*	pear, garlic, mint, pinenuts, habanero-sesame oil, quail egg
TRUFFLE SPRING ROLLS	roasted chicken, truffle aioli, shaved truffles, XO sauce
BUTTERNUT SQUASH PANZANELLA	chicory, toasted hazelnut, lemon vinaigrette
ROASTED CHESTNUT VELOUTÉ	pumpkin pave, almond, pomegranate seeds
PETITE ROMAINE CAESAR	garlic streusel, parmesan, creamy caper sauce
CAVIAR AND TORO*	kristal caviar, tuna toro, wasabi soy, gold leaf +59

OPTIONAL MID COURSE

DUNGENESS CRAB CAKE +42
celeriac remoulade, mustard seed beurre blanc, old bay oil

ENTREES

PLEASE MAKE ONE SELECTION

8 OZ FILET MIGNON*	horseradish-crusted tomato, red wine jus, little baked potato
16 OZ DELMONICO RIBEYE	horseradish-crusted tomato, red wine jus, little baked potato +22
PARISIAN GNOCCHI	brown butter cream sauce, morel mushrooms, parmesan
FAROE ISLAND SALMON	fingerling potatoes, shaved fennel, grapefruit, basil dressing
RED WINE BRAISED OSSO BUCCO	meyer lemon gremolata, saffron risotto, root vegetables
STUFFED ACORN SQUASH	sweet vidalia onions, mushrooms, toasted herb panko
MISHIMA RESERVE PRIME RIB*	truffle popover, au jus, horseradish cream +95

CHEFS SELECTION OF MARKET SIDES FOR THE TABLE

LOBSTER POTATO PUREE maine lobster, butter 48	TRUFFLE MAC & CHEESE garlic streusel, mornay 21	CRISPY BRUSSELS SPROUTS honey mustard 17
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OPTIONAL SHAVED PERIGORD TRUFFLES

3 grams **45** | 5 grams **75**

DESSERT

PLEASE MAKE ONE SELECTION

WARM SPICED BEIGNETS	butterscotch pot de crème, powdered sugar
BASQUE BRÛLÉED CHEESECAKE	red wine braised pears, caramelized sugar crunch
TRIPLE CHOCOLATE TRIFLE	pretzel crumbs, amarena cherries

\$205 per person

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Nicole Encarnacion
Executive Sous Chef: Justin Hall
General Manager: Payton Sutherland

*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.