



MICHAEL MINA THANKSGIVING

THANKSGIVING 2026 | \$195 PER PERSON

Signature Caviar & Shellfish Selection

MICHAEL MINA'S CAVIAR PARFAIT OR CONNOISSEUR CAVIAR SERVICE

Imperial Golden* 450 | Daurenki* 350 | Royal Baika* 275
Tasting Trio Of All Three 975

ICE-COLD SHELLFISH PLATTER

Petite 175 | Grande 350
Served with Tuna Belly Tataki, Fresh Wasabi and Classic Sauces

HOT-CHARCOAL GRILLED PLATTER

Petite 175 | Grande 350
Brushed with Confit Garlic, Lemon & Red Miso

Appetizer: Choice Of

AHI TUNA TARTARE

Asian Pear, Trio of Peppers, Mint, Pine Nut, Habanero-Infused Sesame Oil

FALL SALAD

Candied Pecan, Beet, Maple Mustard Vinaigrette

HUDSON VALLEY FOIE GRAS DUO

Foie Gras Tart & Seared Foie Gras, Green Apple, Dutch Crunch, Red Grapes

BUTTERNUT SQUASH SOUP

Green Apple, Porcini Mushroom, Applewood Smoked Bacon

DAY BOAT SCALLOPS

Cauliflower Ravioli, Leek Fondue, Graffiti Cauliflower, Trøe Roe Beurre Blanc

Entrée: Choice Of

ROASTED HERITAGE TURKEY DINNER

Haricot Verts, Whipped Potato, Red Garnet Yam stuffing

WESTHOLME WAGYU FILET MIGNON

Olive Oil - Herb Smashed Sweet Potato, Wilted Bloomsdale Spinach, Matbucha Purée, Bordelaise

PHYLLO-CRUSTED DOVER SOLE

Crab Brandade, Horseradish Cream, Caviar Beurre Blanc

TRUFFLE TAGLIATELLE

24-Month Aged Parmesan
Shaved Italian White Truffles + 55

MAINE LOBSTER POT PIE

Truffle Brandied Lobster cream, Chanterelle Mushroom, Farmer's Market Vegetables
Supplement +55

Desserts: Choice Of

BUTTER PECAN SHORTBREAD

Milk Chocolate Namelaka, Vanilla Bean Ice Cream

PUMPKIN CHEESECAKE

Cinnamon Cream, Salted Caramel Sauce, Candied Pumpkin Seeds

