

THANKSGIVING 2026

ICE-COLD SHELLFISH PLATTER

6 ea oysters on the half shell
6 ea shrimp cocktail
whole maine lobster
trio of sashimi
pei mussels escabeche

serves 4 - 6 people
\$295

HOT SHELLFISH "FONDUE"

selection of seasonal
shellfish & crustaceans
roasted garlic butter
fingerling potatoes
thai red curry dipping sauce

serves 4 -6 people
\$325

PETROSSIAN CAVIAR SERVICE

traditional service
30 grams | serves up to 4 people

egg mimosa, crème fraîche
cast iron buttermilk chive pancakes
shallot potato cake

ROYAL OSSETRA \$199
IMPERIAL OSSETRA \$260

\$135 PER GUEST
NOT INCLUSIVE OF TAXES & GRATUITY

FIRST COURSE CHOICE OF

APPLE & ENDIVE SALAD
fiji apples, chicories, candied walnut
smoked blue cheese, cider vinaigrette

AUTUMN SQUASH & KALE CHOPPED SALAD
acorn squash, dried cranberries, pomegranate
sunchoke chips, ginger vinaigrette

ROASTED BUTTERNUT SQUASH VELOUTE
black trumpet mushrrom, almond & pepita granola
applewood smoked bacon lardons

WAGYU SHORT RIB AGNOLOTTI +20
chanterelle mushroom, parmesan reggiano
mascarpone, black truffle gremolata

MICHAEL MINA'S AHI TUNA TARTARE*
asian pear, quail yolk, pine nut, mint
habanero-sesame oil

PAN ROASTED SCALLOP
cauliflower ravioli, leek fondue
brown butter vinaigrette, champagne beurre blanc

SECOND COURSE CHOICE OF

ROASTED HERITAGE TURKEY
crispy confit turkey roulade, mushroom & chestnut stuffing
cranberry mostarda, turkey-sage gravy

POTATO CRUSTED DOVER SOLE
wilted bloomsdale spinach
smoked trout roe beurre blanc

8 oz BLACK ANGUS FILET MIGNON
braised cippolini, A5 tallow potatoes, red wine demi
supplement 12 oz filet mignon +25

MICHAEL'S MAINE LOBSTER POT PIE +65
brandied lobster cream
market vegetables, black truffle

CRISPY BERKSHIRE PORCHETTA
braised greens, poached green apple
quince mostarda, caramelized onion jus

BUTTERNUT SQUASH "TOURNEDO" STEAK
portebello mushroom kebab, mushroom demi glace
pumpkin seed pesto, brussels

FOR THE TABLE
42 oz PRIME BLACK ANGUS PORTERHOUSE 255
black truffle demi glace

SIDES 17EACH

CLASSIC WHIPPED POTATO
turkey-sage gravy
chives

BLACK TRUFFLE MAC & CHEESE
parmesan
garlic streusel

ROASTED BRUSSELS SPROUTS
miso caramel
yuzu vinaigrette

SWEET POTATO GRATIN
bourbon maple, citrus
marshmallow fluff

DESSERT COURSE CHOICE OF

PANETONE
whipped mascarpones, orange,
hucklberry compote

ROASTED PUMPKIN CHEESECAKE
spiced maple whip, sunflower crunch
candied cranberry

MACALLAN 12 BUTTERSCOTCH CUSTARD
warm beignets
cinnamon sugar

DF DAIRY FREE | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBGF CAN BE GLUTEN FREE

MICHAEL MINA SIGNATURES

BOURBON STEAK

A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: ANTONIO DOMINGO
GENERAL MANAGER: ANGELA LOPEZ

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES