

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
325

HOT SHELLFISH "FONDUE"

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

serves 4 -6 people
355

KAVIARI CAVIAR SERVICE

traditional service
30 grams | serves up to 4 people

egg mimosa, crème fraîche, chive
blini pancake, toast points
shallot potato cake

**BAERI 162 | KRISTAL 195
OSCIÈTRE 252**

\$190 PER GUEST
NOT INCLUSIVE OF TAXES & GRATUITY

FIRST COURSE CHOICE OF

TRUFFLE CAESAR SALAD

sweet onion crema, garlic streusel, truffle vinaigrette
add alaskan king crab +35

ROASTED BUTTERNUT SQUASH VELOUTE

chestnut marmalade, pumpkin seed oil
whipped crème fraîche, black truffle grilled cheese

MICHAEL MINA'S AHI TUNA TARTARE*

asian pear, quail yolk, pine nut, mint
habanero-sesame oil

AUTUMN SQUASH & KALE CHOPPED SALAD

acorn squash, dried cranberries, pomegranate
sunchoke chips, ginger vinaigrette

WAGYU STEAK TARTARE "PIZZA"

sundried tomatoes, capers, parmesan
calabrian chili, lemon oil

MARYLAND STYLE CRAB CAKE +25

old bay crumbs, apple slaw
whole grain mustard beurre blanc

SECOND COURSE CHOICE OF

ROASTED HERITAGE TURKEY

crispy turkey roulade, mushroom & chestnut stuffing
cranberry mostarda, turkey-sage gravy

8 oz BLACK ANGUS FILET MIGNON

horseradish-crusted tomato, red wine demi
supplement 16 oz american wagyu ribeye +55

CRISPY BERKSHIRE PORCHETTA

braised greens, poached green apple
quince mostarda, caramelized onion jus

POTATO CRUSTED DOVER SOLE

wilted bloomsdale spinach
smoked trout roe beurre blanc

MICHAEL'S MAINE LOBSTER POT PIE +55

brandied lobster cream
market vegetables, black truffle

LOBSTER & BURATTA AGNOLOTTI

chanterelle mushroom, butternut squash
brown butter sage sauce

FOR THE TABLE

50 oz SNAKE RIVER FARMS TOMAHAWK 325
whipped potato purée, black truffle mac & cheese
sauce périgourdine

SIDES
SELECT THREE
FOR THE TABLE

**CLASSIC
WHIPPED POTATO**
turkey-sage gravy
chives

**BLACK TRUFFLE
MAC & CHEESE**
parmesan
garlic steusel

**CREAMY GREEN BEAN
CASSEROLE**
wild mushroom veloute
crispy onions

**ROASTED
SWEET POTATO**
bourbon maple, citrus
marshmallow fluff

DESSERT COURSE CHOICE OF

**APPLE PIE
PARFAIT**
whipped cream, vanilla streusel
salted caramel sauce

**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 SOUS CHEF: JUSTIN HALL
GENERAL MANAGER: PAYTON SUTHERLAND

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