

HAPPY THANKSGIVING

PRE FIXE | \$155 PER GUEST
NOT INCLUSIVE OF TAXES & GRATUITY

SHELLFISH HOT & COLD

OYSTERS ON THE HALF SHELL* 36
rosé mignonette

JUMBO SHRIMP COCKTAIL 38
gin-spiked cocktail sauce

HALF MAINE LOBSTER 56
espelette-dijonnaise

CAVIAR BITES

CAVIAR 'TWINKIEE'* 42
yuzu crème fraîche, cornbread

CAVIAR & TUNA TORO* 55
fresh wasabi, 23k gold

 CAVIAR PARFAIT* 55
smoked salmon, egg, potato cake

SASHIMI SELECTION

HAMACHI* 24

FAROE ISLAND SALMON* 22

TUNA TORO* 30

TRIO OF SASHIMI 68

truffle ponzu | fresh wasabi | pickled ginger

STARTERS CHOICE OF

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

CRISPY DUCK LEG CONFIT
shallot-red wine jam, cranberry mostarda
pecan crumble, crispy sage

 MICHAEL'S TUNA TARTARE
asian pear, pine nuts, trio of peppers
quail yolk, habanero-sesame oil

ROASTED SWEET POTATO BISQUE
melted leek tortellini, pepper crème fraîche
brown butter espuma, smoked pecans

MAINE LOBSTER GNOCCHI +18
chanterelle mushroom, sundried tomato
lobster emulsion, caviar

CLASSIC CAESAR SALAD
little gem lettuce, parmesan, garlic streusel
creamy caper sauce

ENTRÉES CHOICE OF

TWO WASH RANCH TURKEY DUO
mushroom & chestnut stuffing, sweet potato purée
citrus-cranberry sauce, duck fat gravy

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

BRAISED WAGYU SHORT RIB
salsify trio: confit, purée, crispy
cabernet reduction

8 oz BLACK ANGUS FILET MIGNON
braised cippolini, red wine demi
supplement 10 oz american wagyu flat iron +22

 MICHAEL'S MAINE LOBSTER POT PIE +70
brandied lobster cream
market vegetables, black truffle

BUTTERNUT SQUASH "TOURNEDO" STEAK
seasonal mushrooms, caramelized onion jus
pumpkin seed pesto, brussels sprouts

ENTREES SERVED WITH CHEFS SELECTION OF SEASONAL SIDES FOR THE TABLE

CLASSIC WHIPPED POTATO
turkey-sage gravy

CRISPY BRUSSELS SPROUTS
maple gastrique

GREEN BEANS "CASSEROLE"
crimini velouté

ACCOMPANIMENTS & ADDITIONAL SIDES

 MICHAEL MINA'S HOT SHELLFISH* "FONDUE"
a selection of seasonal shellfish & crustaceans, roasted garlic butter, thai red curry
serves 3–4 people 348

spinach pop tart, swiss cheese 18
maine lobster béarnaise* 31
black truffle macaroni gratinée & cheese 24

black truffle butter 12
noble bread stuffing, chestnuts 17
roasted garlic broiled shrimp* 22

sauce trio 17
please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise*, au poivre, chimichurri

DESSERT COURSE CHOICE OF

CARAMEL APPLE
UPSIDE DOWN CAKE
olive oil ice cream
ras el hanout

ROASTED PUMPKIN
CHEESECAKE
spiced maple whip, sunflower crunch
candied cranberry

MACALLAN 12
BUTTERSCOTCH CUSTARD
warm beignets
cinnamon sugar

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

 Designates a chef Michael Mina Signature

BOURBON STEAK

A MICHAEL MINA RESTAURANT

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

MENU SELECTIONS SUBJECT TO CHANGE BASED ON AVAILIBTY