

# MERRY CHRISTMAS

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

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

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

BRAISED PORK BELLY  
harvest spices, charred cabbage slaw  
apple jam, fried zeppole

YUKON POTATO & APPLE VELOUTÉ  
roasted fingerling potatoes, pancetta  
aged cheddar foam, rosemary oil

HOT SHELLFISH "FONDUE" +39  
shellfish & crustaceans, roasted garlic butter  
thai red curry dipping sauce

THE "WEDGE SALAD"  
blue cheese, bacon, egg, tomato  
red onion, buttermilk-ranch

## OPTIONAL MID COURSE

### TRUFFLED MUSHROOM PIEROGIES

brown chicken reduction, madeira, aged parmesan, tableside truffle 32

## ENTRÉES CHOICE OF

MAINE LOBSTER TORTELLONI  
scallops, butternut squash  
brown butter emulsion, tarragon

OSSOBUCO ALLA MILANESE  
saffron risotto, citrus gremolata

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

8 oz BLACK ANGUS FILET MIGNON  
blistered shishito, red wine demi  
*supplement 10 oz american wagyu flat iron +22*

12 oz DUCK FAT ROASTED PRIME RIB +28  
blue cheese popover, creamy horseradish

MARKET VEGETABLE POT PIE  
red pepper cream, black truffle  
market vegetables

### ENTREES SERVED WITH CHEFS SELECTION OF SEASONAL SIDES FOR THE TABLE

HORSERADISH WHIPPED POTATO  
chives

CREAMED SPINACH  
smoked gouda, crispy garlic

GLAZED MUSHROOMS  
mirin, white soy

## ACCOMPANIMENTS & ADDITIONAL SIDES

seared foie gras 32  
broiled bone marrow, onion jam 16  
roasted garlic broiled shrimp\* 22

 black truffle macaroni gratinée & cheese 24  
black truffle butter 12  
grilled scallops, lemon butter 32

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

## DESSERT COURSE CHOICE OF

WINTER CITRUS  
PAVLOVA  
white chocolate crèmeux  
gingerbread crumbles

SNICKERS BAR  
CHEESECAKE  
whipped caramelia chocolate  
freeze dried nougat, gold peanuts

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 AVAILABILITY