W & W

BY MICHAEL MINA

THANKSGIVING 2026

PRIX-FIXE · $130 PER GUEST

HAPPY THANKSGIVING!

We are thankful you are here. Thank you for choosing to celebrate with us.
Wishing you a Thanksgiving filled with warmth, gratitude, and delicious moments.

OPTIONAL OFFERINGS

ICE COLD SHELLFISH À LA CARTE

PETITE TOWER · 110
Serves 1–2 | 4 Oysters, 4 Poached Shrimp, Half Maine Lobster, ¼ lb Red King Crab

GRANDE TOWER · 180
Serves 4–6 | 8 Oysters, 8 Poached Shrimp, Whole Maine Lobster, ¼ lb Red King Crab

PACIFIC OYSTERS
Half Dozen 28 | Dozen 58 · Add Caviar & Crème Fraîche 25/50

SHRIMP COCKTAIL · 25
Gin-Spiked Cocktail Sauce

WHOLE MAINE LOBSTER · 75
Espelette Dijonnaise

RED KING CRAB LEGS · 50
¼ lb | Espelette Dijonnaise

MINA RESERVE CAVIAR
Kaluga Hybrid | Half Oz. 85 · Full Oz. 160

TRADITIONAL GARNISH
Eggs Mimosa, Blini Cakes, Shallots, Chives, Whipped Crème Fraîche

FIRST COURSE

CHOICE OF

CRAB & ENDIVE SALAD
Dungeness Crab, Garlic Streusel, Fresh Parmesan, Crispy Caper, Caper Aioli

PUMPKIN RAVIOLI
Sweet Potato Purée, Brown Butter, Sage, Pistachios

FALL PANZANELLA SALAD
Pear, Apple, Persimmons, Pt Reyes Blue Cheese, Toasted Pecans, Persian Cucumbers, Arugula, Frisée, Sherry Vinaigrette

BUTTERNUT SQUASH SOUP
Fall-Spiced Crème Fraîche, Pomegranate, Celery Hearts

SECOND COURSE

CHOICE OF

HERITAGE TURKEY BREAST
Candied Yams, Chicken Apple Sausage Sourdough Stuffing, Cranberry, Turkey Gravy

PRIME NY STEAK
Sauce Au Poivre, Creamed Spinach, Red Wine Butter

PAN ROASTED HALIBUT
Rainbow Cauliflower, Braised Hearty Greens, Dill & Caviar Beurre Blanc

ROASTED CAULIFLOWER
Tahina, Pomegranate, Toasted Pistachio, Pickled Raisins, Za'atar Spice

MICHAEL MINA LOBSTER POT PIE
½ Maine Lobster, Market Vegetables, Brandied Lobster Cream, Fresh Herbs · +20 Supplement

SIDES FOR THE TABLE

Green Bean Casserole · Brussels Sprouts · Pommes Purée

DESSERTS

VALRHONA CHOCOLATE MOUSSE CAKE
Devil's Food Cake, Hazelnut Crumble

PUMPKIN PIE
Candied Pepitas, Crème Chantilly

CARAMEL APPLE PUDDING
Brioche, Crème Anglaise

MENU CURATED BY EXECUTIVE CHEF JAKE WESTERLUND