BY MICHAEL MINA

CHRISTMAS DAY '26

Prix-fixe $130 per guest

WE ARE SO GLAD YOU ARE HERE TO CELEBRATE WITH US. MAY YOUR MEAL BRING WARMTH, JOY, AND WONDERFUL MEMORIES WITH THOSE YOU LOVE. WISH YOU A MERRY CHRISTMAS & HAPPY NEW YEAR.

ENJOY!!!

OPTIONAL OFFERINGS

ICE COLD SHELLFISH À LA CARTE

PETITE TOWER 110
(Serves 1-2)
4 Oysters, 4 Poached Shrimp
Half Maine Lobster, 1/4 Red King Crab Leg

GRANDE TOWER 180
(Serves 4-6)
8 Oysters, 8 Poached Shrimp
Whole Maine Lobster, 1/4 Red King Crab Leg

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

SHRIMP COCKTAIL 25
Gin-Spiked Cocktail Sauce

WHOLE MAIN LOBSTER 75
Espelette Dojonnaise

RED KING CRAB LEGS 1/4LBS 50
Espelette Dojonnaise

THE CAVIAR CO. MINA RESERVE CAVIAR
Kaluga Hybrid Half Or Full Oz.
85 or 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, Capers

POTATO LEEK SOUP
Scallion Oil, Crispy Shallots, Pickled Fresno Chili

APPLE ORCHARD SALAD
Chicories, Pt Reyes Blue Cheese, Pecans
Fuji Apples, Maple Vinaigrette

BLACK TRUFFLE RISOTTO
Maitake Mushrooms, Fresh Truffles, Parmesan

SECOND COURSE

CHOICE OF

WHOLE ROASTED PRIME RIBEYE
Roasted Garlic Whipped Potato, Glazed Baby Carrots

PAN ROASTED SEABASS
Fingerling Potatoes, Delicata Squash, Brussels Sprouts, Squash Soubise

LIBERTY FARM DUCK BREAST
Baby Beets, Citrus Segments, Brandied Duck Jus

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

MICHAEL MINA'S MAINE LOBSTER POT PIE*
Brandied Lobster Cream, Market Vegetables, Truffle ***+30 Supplement***

DESSERTS

CHOICE OF

BASQUE CHEESECAKE
Huckleberry Compote, Lemon Curd, Crispy Meringue

MATCHA OPERA CAKE
Almond Sponge, Chocolate Ganache, Creme Chantilly

EGGNOG PAVLOVA
Huckleberry Compote, Lemon Curd, Crispy Meringue

MENU CURATED BY: EXECUTIVE CHEF JAKE WESTERLUND