



— TAVERN DINNER —  
BY MICHAEL MINA

- OPTIONAL OFFERINGS -

ICE-COLD SHELLFISH

**PETITE TOWER** | 105  
(Serves 1-2)

4 Oysters, 4 Poached Shrimp,  
Half Maine Lobster, 1/4 Pound Red King Crab

**GRANDE TOWER** | 175  
(Serves 4-6)

8 Oysters, 8 Poached Shrimp,  
Whole Maine Lobster, 1/4 Pound Red King Crab

A LA CARTE

**PACIFIC OYSTERS**

Half Dozen | 26 or Dozen | 50  
add Caviar & Crème Fraîche 25/50

**WHOLE MAINE LOBSTER** | 72  
Espelette Dijonaise

**WHITE SHRIMP** | 26  
Gin-Spiked Cocktail Sauce

**RED KING CRAB** | 37  
Espelette Dijonaise

**THE CAVIAR CO.  
MINA RESERVE CAVIAR**

half or full oz. Kaluga Hybrid | 80 or 155

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

*"We are deeply thankful for you, our valued guests. Your support and trust in Wit & Wisdom make every meal we prepare even more meaningful. Wishing you and your loved ones a warm and joyful Thanksgiving Day filled with cherished moments".*

*- With heartfelt gratitude,  
Wit & Wisdom's Team*

MENU CURATED BY:  
**EXECUTIVE CHEF** Danny Girolomo

THANKSGIVING PRE-FIXE

104 per guest  
Wine Pairing 65

FIRST COURSE

CHOICE OF

**KING CRAB & ENDIVE SALAD**  
Caper Aioli, Garlic Bread Crumbs, Parmesan

**BUTTERNUT SQUASH SOUP**  
Farro, Pomegranate, Celery

**BUTTER LETTUCE**  
Goat Cheese, Persimmon, Fine Herb Vinaigrette

**RICOTTA GNUDI**  
Melted Leeks, Fennel, Maitake Mushrooms  
add fresh truffle | 21

SECOND COURSE

CHOICE OF

**HERITAGE TURKEY BREAST**  
Parsnip Puree, Cranberry, Sourdough Stuffing, Turkey Gravy

**PRIME BEEF NEW YORK STRIPLOIN**  
Creamed Spinach, Peppercorn Sauce, Red Wine Buttered  
add white shrimp (3Pc) 18 | half lb. lobster 36

**PACIFIC HALIBUT**  
Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

**WHOLE ROASTED CAULIFLOWER**  
Tahina, Fresno Pepper, Golden Raisins, Pistachio

**MICHAEL MINA'S  
MAINE LOBSTER POT PIE**  
Nduja Brandied Lobster Cream, Market Vegetables  
Black Truffle | Additional 20

SIDES FOR THE TABLE

brussels sprouts | green bean casserole | pommes puree

DESSERT COURSE

CHOICE OF

**PUMPKIN PIE**  
Candied Pepitas, Creme Chantilly

**MILK CHOCOLATE BUDINO**  
Caramelia Milk Chocolate, Brownies, Peanut Butter

**SPICED APPLE MOUSSE CAKE**  
Caramel Mousse, Cider Gelee, Apple Crisp