



## SIGNATURE CAVIAR SELECTIONS

### MICHAEL MINA'S CAVIAR PARFAIT -OR- 50G CONNOISSEUR CAVIAR SERVICE

IMPERIAL GOLDEN\* | 450

DAURENKI\* | 350

ROYAL BAIKA\* | 275

TASTING TRIO OF ALL THREE\* | 975

## STARTERS

**MICHAEL MINA'S AHI TUNA TARTARE 42**  
HABANERO-INFUSED SESAME OIL, PINE NUT, QUAIL EGG

**BUTTERNUT SQUASH SOUP 32**  
APPLE, BACON, PORCINI

**FALL SALAD 35**  
CANDIED PECAN, BEET, MAPLE - MUSTARD VINAIGRETTE

**ICE COLD SHELLFISH 175**  
SERVED WITH TATAKI TUNA BELLY, FRESH WASABI & CLASSIC SAUCES

**WHITE TRUFFLE RISOTTO 95**  
PARMESAN NUAGE, BROWN BUTTER

**ROASTED FOIE GRAS\* 66**  
BALSAMIC, FIG, PISTACHIO STREUSEL. HUCKLEBERRY JUS

## ENTRÉE

**ROASTED HERITAGE TURKEY DINNER 70**  
HARICOT VERTS, MASHED POTATO, RED GARNET YAM STUFFING

**ORA KING SALMON 69**  
TAMARIND - BLACK GARLIC GLAZE, COCONUT GREEN CURRY, TOASTED PEANUT

**MICHAEL'S LOBSTER POT PIE 155**  
BRANDIED LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

**PHYLLO-CRUSTED SOLE 72**  
CRAB BRANDADE, HARICOT VERTS, DIJON BEURRE BLANC

**PRIME FILET MIGNON 89**  
NANTES CARROT, HORSERADISH, POMMES PAILLASSON, BORDELAISE SAUCE

## DESSERT COURSE

**BUTTER PECAN SHORTBREAD 21**  
MILK CHOCOLATE NAMELAKA, VANILLA BEAN ICE CREAM

**THE LEMON 21**  
CITRUS CURD, WHITE CHOCOLATE CUSTARD, CANDIED LEMON PEEL

*\*Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*



# THANKSGIVING DINNER

THURSDAY, NOVEMBER 28, 2024

## FIRST COURSE

### AHI TUNA TARTARE

HABANERO-INFUSED SESAME OIL  
PINE NUT, QUAIL EGG

-OR-

### FALL SALAD

CANDIED PECAN, BEET  
MAPLE - MUSTARD VINAIGRETTE

-OR-

### WHITE TRUFFLE RISOTTO

PARMESAN NUAGE  
BROWN BUTTER

SUPPLEMENT | 55

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## SECOND COURSE

### BUTTERNUT SQUASH SOUP

APPLE, BACON, PORCINI

-OR-

### BARNEGAT BAY SCALLOPS

THREE CELERIES  
BLACK TRUFFLE  
MEYER LEMON

-OR-

### PHYLLO-CRUSTED SOLE

CRAB BRANDADE  
DIJON BEURRE BLANC  
HARICOT VERTS

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## MAIN COURSE

### ROASTED TURKEY

HARICOT VERTS  
MASHED POTATO  
RED GARNET YAM STUFFING

-OR-

### ORA KING SALMON

TAMARIND - BLACK GARLIC GLAZE  
COCONUT GREEN CURRY  
TOASTED PEANUT

-OR-

### PRIME FILET MIGNON

NANTES CARROT, HORSERADISH  
POMMES PAILLASSON  
BORDELAISE SAUCE

### MICHAEL'S LOBSTER POT PIE

BRANDIED LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES  
SUPPLEMENT \$75

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## DESSERT COURSE

### BUTTER PECAN SHORTBREAD

MILK CHOCOLATE NAMELAKA  
VANILLA BEAN ICE CREAM

-OR-

### THE LEMON

CITRUS CURD  
WHITE CHOCOLATE CUSTARD  
CANDIED LEMON PEEL

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THANKSGIVING MENU 175 | BEVERAGE PAIRING 110

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