

HAPPY THANKSGIVING 2024

SHELLFISH PLATTER 159

WEST COAST OYSTERS, BLACK TIGER PRAWNS
1/2 MAINE LOBSTER, KING CRAB, TUNA POKE

CAST-IRON BROILED

 RED MISO BUTTER
CHARRED LEMON

ICE-COLD GF

GIN-SPIKED COCKTAIL
CHAMPAGNE MIGNONETTE
GREEN GODDESS

- PETROSSIAN CAVIAR SERVICE -

30 GRAMS | SERVES 4-5 PEOPLE
EGG MIMOSA, CRÈME FRAÎCHE, CHIVE, BLINI CAKE
ROYAL OSETRA 144 IMPERIAL 175

HOLIDAY WINE PAIRING

SOLENA PINOT NOIR | OREGON 2021
5 OZ. 19 | 9 OZ. 36 | BOTTLE 88

\$125 PER GUEST

NOT INCLUSIVE OF TAX AND GRATUITY

FIRST COURSE

PLEASE MAKE ONE SELECTION

APRICOT GLAZED PORK BELLY

GF

APRICOT MOSTARDA, ROASTED PERSIMMONS, APPLE PUREE

PUMPKIN VELOUTE

CBDF, CBV, CBGF

PEPITA CRISP, APPLE FOAM, CREME FRAICHE, BACON LARDONS
TURKEY LIVER TORTELLINI

HEIRLOOM BEET & CITRUS

CBGF, CBV

AVOCADO GREEN GODDESS, FROMAGE BLANC, WATERCRESS
PINK PEPPERCORN CITRONETTE, PISTACHIO TUILE

WARM TRUFFLE CAESAR SALAD

CBGF

ALASKAN KING CRAB, SWEET ONION CREMA, BLACK TRUFFLE
CRUNCH, CHARRED ONION VINAIGRETTE, PARMESAN

MICHAEL'S AHI TARTARE*

ASIAN PEAR, PINE NUTS, TRIO OF PEPPERS, GARLIC, SESAME

OPTIONAL MID-COURSE

ADDITIONAL \$55 PER GUEST

WHITE TRUFFLE GNOCCHI CBV

WHITE TRUFFLES, SHIMEJI MUSHROOMS, ROSEMARY

SECOND COURSE

PLEASE MAKE ONE SELECTION

ROASTED HERITAGE TURKEY

CORNBREAD & WALNUT STUFFING, CRANBERRY MOSTARDA
TURKEY-SAGE GRAVY

PAN SEARED RAINBOW TROUT

CBGF

DASHI BEURRE BLANC, SMOKED TROUT ROE. KING TRUMPETS

MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES
\$39 SUPPLEMENT

8oz. FILET MIGNON

GF

GREEN PEPPERCORN SAUCE, WAGYU BEEF FAT POTATO

BUTTERNUT SQUASH Tournedo STEAK

GF, VEG

CHILI GARLIC CRUNCH, TUSCAN KALE, CHIVE

TRUFFLE PRIME RIB ROAST

GF

SPINACH, WAGYU BEEF AU JUS, HORSERADISH

SIDES

ALL SIDES \$14

CLASSIC POTATO PURÉE

TURKEY-SAGE GRAVY

CORNBREAD STUFFING

TURKEY LEG CONFIT, WALNUT, CRANBERRY

MAC & CHEESE GRATIN

CLASSIC OR BLACK TRUFFLE

ROASTED HONEYNUT SQUASH

CAPER, GOLDEN RAISIN, ALMONDS, COTIJA GF, VEG

DESSERT

PLEASE MAKE ONE SELECTION

CRME BRULEE CHEESECAKE CBGF

BLUEBERRY-HUCKLEBERRY COMPOTE, PISTACHIO TUILE

PUMPKIN SPICE CANDY BAR

FEUILLETINE CRUNCH, CHOCOLATE MOUSSE, HAZELNUT

BEIGNETS VALROHNA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

DF DAIRY FREE | GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | CBV CAN BE VEGAN | CBGF CAN BE GLUTEN FREE

MICHAEL MINA SIGNATURES

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES