



CHRISTMAS EVE 2024 PRIX-FIXE \$109 PER PERSON

STARTERS SELECT ONE



Michael Mina's Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Asian Pear, Pine Nuts
Habanero-Sesame Oil

Frog Hollow Pear & Endive Salad

Chicories, White Cheddar, Sweet & Spicy Walnuts
Cider Vinaigrette

Jalapeño Lobster Toast

Ginger Aioli, Togarashi, Cilantro

Yama Roll

Shrimp Tempura, Avocado, Maguro, Ponzu
Jalapeño

All Spiced Squash Soup (GF)

King Crab, Butternut Squash, Sourdough Croutons

Bacon Wrapped Scallop

Tart Cranberry Purée, Marcona Almonds Sunchoke
Cream

Pair of Caviar Purses

Phyllo Wrapped Barrel-Aged Feta Cheese, Chive
Yogurt

additional 45

OPTIONAL MID COURSE additional \$75

Nigiri Plate | 10 Pieces

Hamachi, Sake, Hon Maguro, Hotate, Unagi

ENTRÉES SELECT ONE

Braised Wagyu Short Rib

Roasted Parsnip, Black Truffle, Whipped Potatoes

Oak-Grilled Prime Filet Mignon

Stuffed Portobello Mushroom, Red Wine Sauce

Slow-Cooked Lamb Shank

Orzo Pasta, Chickpea Ragout, Cherry Tomato Sauce

Miso-Broiled Sea Bass

Shimeji Mushrooms, Butternut Squash, Ginger Dashi

Dungeness Crab Fra Diavolo Pasta

Bucatini Pasta, Spicy Pomodoro Sauce

MICHAEL'S LOBSTER POT PIE additional for the table \$130

Whole Maine Lobster, Truffle-Lobster Bisque
Seasonal Market Vegetables

DESSERT SELECT ONE

Bruléed Basque Cheesecake

Spiced Cranberry-Apple Compote, Fresh Marigold

Dark Chocolate Cake

Salted Caramel, Cocoa Nibs

