

THANKSGIVING 2025

SHELLFISH PLATTER 185

oysters, black tiger prawns
1/2 maine lobster, tuna poke

CAST-IRON BROILED

red miso butter,
charred lemon



ICE-COLD GF

gin-spiked cocktail
champagne mignonette
green goddess

CAVIAR SERVICE

30 grams | Serves 4-5 people
Egg mimosa, crème fraîche, chive,
cast iron buttermilk chive pancakes

HOLIDAY WINE PAIRING 150

Jean Foillard Morgon | Beaujolais 2022 bottle

\$135 PER GUEST

Not inclusive of tax or gratuity

FIRST COURSE

Please make one selection

APRICOT GLAZED PORK BELLY GF

apricot mostarda, roasted persimmons, apple puree

PUMPKIN VELOUTE CBDF, CBV, CBGF

apple foam, creme fraiche, bacon lardons
turkey liver tortellini

HEIRLOOM BEET & CITRUS CBV, CBGF

avocado green goddess, fromage blanc, watercress
pink peppercorn citronette, pistachio tuile

WARM TRUFFLE CAESAR SALAD CBGF

asian pear, pine nuts, trio of peppers, garlic, sesame



*MICHAEL MINA'S AHI TUNA TARTARE

quail egg, pine nut, mint, asian pear, habanero-sesame oil

OPTIONAL TRUFFLE MID-COURSE

additional \$55 per guest

WHITE TRUFFLE CAVATELLI CBV

white truffles, shimeji mushrooms, rosemary

SECOND COURSE

Please make one selection

ROASTED HERITAGE TURKEY

cornbread & walnut stuffing, cranberry mostarda
turkey-sage gravy

ATLANTIC SALMON GF

apple cider beurre blanc, raisins, kale

MAINE LOBSTER POT PIE

brandied lobster cream, market vegetables
\$39 supplement

8OZ. FILET MIGNON GF

green peppercorn sauce, wagyu beef fat potato
supplement australian wagyu filet \$30

BUTTERNUT SQUASH TOURNEDO STEAK GF, VEG

chili garlic crunch, tuscan kale, chive

ZAATAR PRIME RIB ROAST GF

spinach, wagyu beef au jus, horseradish

SIDES

All sides \$14

CLASSIC POTATO PUREE

turkey-sage gravy

MAC & CHEESE GRATIN

classic or black truffle



CORNBREAD STUFFING

turkey leg confit
walnut, cranberry

ROASTED HONEYNUT SQUASH GF, VEG

caper, golden raisin
almonds, cotija

DESSERT

Please make one selection

CREME BRULEE CHEESECAKE CBGF

golden poached pear jus
compressed pear

PUMPKIN SPICE CANDY BAR

pumpkin curd, candied walnuts

PECAN TART

vanilla ice cream
salted caramel

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



MICHAEL MINA SIGNATURES

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Gabriel Pulido
Executive Sous Chef: Maiki Le

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