

# CHRISTMAS EVE

## OPTIONAL SHELLFISH AND CAVIAR OFFERING

### ICE COLD SHELLFISH PLATTER 185

1/2 dozen \*oysters, 5 ea shrimp cocktail  
1/2 maine lobster, peruvian scallop, tuna poke

### PETROSSIAN CAVIAR SERVICE

30 grams | Serves 4 people  
Egg mimosa, crème fraîche, chive, blini cake  
**\*Royal Ossetra 199 | \*Imperial 219**

### A LA CARTE

**\*Oyster (1/2 dozen)** champagne mignonette 24  
**Shrimp Cocktail** gin-spiked cocktail sauce 35  
**Half Maine Lobster** green goddess 79

### ADD CHAMPAGNE

**J. Charpentier**, champagne brut NV 74 375mL  
**Billecart-salmon**, champagne brut NV 168 750mL

## \$145 PER GUEST

Not inclusive of tax or gratuity

## STARTERS

Please make one selection

### \*MICHAEL MINA'S AHI TUNA TARTARE

quail egg, pine nuts, asian pear, habanero-sesame oil

### FRENCH ONION SOUP GRATIN

caramelized onions, sourdough croutons, parmesan

### WALDORF SALAD

grapes, celery, dukkah spice, walnuts, green apple

### PETITE ROMAINE CAESAR

garlic streusel, parmesan, caesar dressing

### THICK CUT 'BACON'

shredded brussels, oyster tempura, bourbon-soy glaze

### \*CAVIAR 'TWINKIE'

yuzu crème fraîche, petrossian daurenki caviar  
\$30 supplement

## ENTREES

Please make one selection

### FROM THE GRILL

portobello stuffed mushroom  
red-wine buttered

### PASTRAMI-SPICED WAGYU SHORT RIB

horseradish whipped potato, tomato hollandaise

### PRIME BLACK ANGUS

8 oz. filet mignon  
16 oz. delmonico  
14 oz. ny strip

### PHYLLO CRUSTED PETRALE

dijon buerre blanc, golden raisins, herb oil

### ROASTED HALF MARY'S CHICKEN

za'atar spiced, onion soubise

### WORLD OF WAGYU

*supplements apply*

6 oz. a5 'snow beef' ny strip +210  
16 oz. black hawke cowboy +60  
8 oz. westholme filet +40

### MAINE LOBSTER POT PIE

*supplement \$75*

market vegetables, fingerling potatoes  
truffled lobster cognac emulsion

## CHEF'S SELECTION OF SIDES

Share for the table

### WHIPPED POTATO PUREE

lots of butter, chives

### TRUFFLE MAC & CHEESE

garlic streusel, parmesan

### CRISPY BRUSSELS SPROUTS

soy caramel, fresno peppers

## DESSERT

Please make one selection

### PASSION FRUIT TRIFLE

vanilla sponge cake, chantilly cream

### BASQUE CHEESECAKE

cranberry compote, white chocolate  
cremeux, cinnamon tuile

### CHOCOLATE SEMIFREDDO

coconut gel,  
burnt white chocolate

## 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