HAPPY THANKSGIVING!

APPETIZERS

CHOICE OF

CHEF'S OYSTER SELECTION*
champagne mignonette

JUMBO SHRIMP COCKTAIL
spice-poached, cocktail sauce

MICHAEL'S TUNA TARTARE*
asian pear, pine nuts, jalapeño, quail egg, sesame oil

CLASSIC CAESAR
romaine hearts, white anchovy, garlic streusel

PUMPKIN VELOUTÉ
amaretti biscuits, crispy sage, vincotto

SHORT RIB BOLOGNESE
torchio pasta, burrata

SPICY BEEF LETTUCE CUPS
thai chili, little gem lettuce, crispy rice

ORCHARD APPLE SALAD
endive, goat gouda, spiced pecan maple, tomato burrata

ICE COLD SHELLFISH TOWER 233 GF

6 oysters, 4 shrimp, half maine lobster

1 1/2 lb King crab

champagne mignonette, cocktail sauce,
espelette dijonnaise, togarashi mayo

PETROSSIAN "MINA RESERVE" CAVIAR

imperial daurenki 30G **255**
imperial baika 30G **305**
imperial ossetra 30G **355**

sieved eggs, crème fraîche, chives, red onion
blini, toast points

ENTRÉES

CHOICE OF

TURKEY DINNER

joyce farm turkey, foie gras stuffing, cranberry,
sweet potato casserole, giblet gravy

FILET MIGNON 8 OZ

NEW YORK STRIP 14 OZ

SKIRT STEAK 10 OZ

FAROE ISLAND SALMON

BRANZINO

MARY'S FREE RANGE BRICK CHICKEN

sweet & spicy peppers, chicken jus, crispy rosemary potatoes

MISO-GLAZED SEA BASS

maitake mushrooms, edamame, bok choy, dashi

YELLOWTAIL SNAPPER

ginger garlic soy, sautéed bok choy, watermelon radish

"A5" NEW YORK STRIP 8 OZ 110 supplement

PORTERHOUSE 40 OZ 115 supplement

TOMAHAWK CHOP 34 OZ 125 supplement

Ⓚ **DRY AGED BONE-IN RIB EYE 22 OZ** 80 supplement

SUPPLEMENTAL ACCOMPANIMENTS

Florida lobster tails **72**
truffle butter **12**
blue cheese crust **9**

TRIO SIDES

farm fresh sides dishes

TRUFFLE MAC & CHEESE
black truffle

POTATO PURÉE
garlic chips

CLASSIC CREAMED SPINACH
crispy shallots

DESSERTS

choice of

PUMPKIN PIE
spiced white chocolate cream, candied pecans, apple cider sauce

CRANBERRY BEIGNET
apple crème brûlée, chantilly cream

OPERA
coffee french buttercream, chocolate ganache, espresso gelato

220 PER PERSON

FOR YOUR CONVENIENCE, A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS.
YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

MICHAEL MINA FAVORITES GF GLUTEN FREE | VEG VEGETARIAN | V VEGAN | Ⓚ KOSHER