HAPPY THANKSGIVING

SHELLFISH
HOT & COLD

OYSTERS ON THE HALF SHELL* 36
rosé mignonette

JUMBO SHRIMP COCKTAIL 38
gin-spiked cocktail sauce

HALF MAINE LOBSTER 56
espelette-dijonnaise

CAVIAR
BITES

CAVIAR 'TWINKIEE'* 42
yuzu crème fraîche, cornbread

CAVIAR & TUNA TORO* 55
fresh wasabi, 23k gold

CAVIAR PARFAIT* 55
smoked salmon, egg, potato cake

SASHIMI
SELECTION

HAMACHI* 24

FAROE ISLAND SALMON* 22

TUNA TORO* 30

TRIO OF SASHIMI* 68

truffle ponzu | fresh wasabi | pickled ginger

STARTERS
CHOICE OF

AUTUMN SQUASH & KALE CHOPPED SALAD
acorn squash, dried cranberries, pomegranate
sunchoke chips, ginger vinaigrette

CRISPY DUCK LEG CONFIT
shallot-red wine jam, cranberry mostarda
pecan crumble, crispy sage

MICHAEL'S TUNA TARTARE
asian pear, pine nuts, trio of peppers
quail yolk, habanero-sesame oil

ROASTED SWEET POTATO BISQUE
melted leek tortellini, pepper crème fraîche
brown butter espuma, smoked pecans

MAINE LOBSTER GNOCCHI +18
chanterelle mushroom, sundried tomato
lobster emulsion, caviar

CLASSIC CAESAR SALAD
little gem lettuce, parmesan, garlic streusel
creamy caper sauce

ENTREES
CHOICE OF

TWO WASH RANCH TURKEY DUO
mushroom & chestnut stuffing, sweet potato puree
citrus-cranberry sauce, duck fat gravy

POTATO CRUSTED DOVER SOLE
wilted bloomsdale spinach
smoked trout roe beurre blanc

BRAISED WAGYU SHORT RIB
salsify trio: confit, purée, crispy
cabernet reduction

8 oz BLACK ANGUS FILET MIGNON
braised cippolini, red wine demi
supplement 10 oz american wagyu flat iron +22

MICHAEL'S MAINE LOBSTER POT PIE +70
brandied lobster cream
market vegetables, black truffle

BUTTERNUT SQUASH "TOURNEDO" STEAK
seasonal mushrooms, caramelized onion jus
pumpkin seed pesto, brussels sprouts

ENTREES SERVED WITH CHEFS SELECTION OF SEASONAL SIDES FOR THE TABLE

CLASSIC WHIPPED POTATO
turkey-sage gravy

CRISPY BRUSSELS SPROUTS
maple gastrique

GREEN BEAN "CASSEROLE"
crimini velouté

ADDITIONAL ACCOMPANIMENTS & ENHANCEMENTS

MICHAEL MINA'S HOT SHELLFISH* "FONDUE"
a selection of seasonal shellfish & crustaceans, roasted garlic butter, thai red curry
serves 3–4 people **348**

spinach pop tart, swiss cheese **18**
maine lobster béarnaise* **31**
black truffle macaroni gratinée & cheese **24**

black truffle butter **12**
noble bread stuffing, chestnuts **17**
roasted garlic broiled shrimp* **22**

sauce trio **17**
please select three: house steak sauce, blue cheese
creamy horseradish, béarnaise*, au poivre, chimichurri

DESSERT COURSE
CHOICE OF

CARAMEL APPLE UPSIDE DOWN CAKE
olive oil ice cream
ras el hanout

ROASTED PUMPKIN CHEESECAKE
spiced maple whip, sunflower crunch
candied cranberry

WARM NUTMEG BEIGNETS
milk chocolate pot de créme
whipped cream

$155 PER GUEST
NOT INCLUSIVE OF TAXES & GRATUITY

BOURBON STEAK
A MICHAEL MINA RESTAURANT

Executive Chef: Sara Garrant
Executive Sous Chef: Andrew Vera

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED
CONSUMING RAW OR UNDERCOOKED EGGS MAYINCREASE YOUR RISK OF FOOD-BORNE ILLNESS.. PLEASE LET YOUR SERVIER KNOW OF ANY ALLERGIES.

MENU SELECTIONS SUBJECT TO CHANGE BASED ON AVAILIBITY