



FIRST COURSE

MICHAEL MINA'S AHI TUNA TARTARE* 34
MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

CHESTNUT VELOUTÉ 24
CELERIAC, PERIGORD TRUFFLES, BURNT HONEY

BUTTER LETTUCE & ALASKAN KING CRAB 27
HEARTS OF PALM, CARA CARA ORANGE, THAI CHILI

HOT CHARCOAL-GRILLED SHELLFISH 135
BRUSHED WITH MISO, GARLIC, YUZUKOSHŌ

ALBA WHITE TRUFFLE RISOTTO 75
SARVECCHIO CHEESE, LEMON, MASCARPONE

ROASTED HUDSON VALLEY FOIE GRAS 32
HONEYCRISP APPLE. PAIN D'ÉPICES, THYME JUS

SECOND COURSE

ROASTED HERITAGE TURKEY DINNER 67
CHESTNUT-SAGE STUFFING, WHIPPED POTATOES, FOIE GRAS GRAVY

BOURBON-GLAZED SMOKED COBIA 'HAM' 65
HEIRLOOM SWEET POTATOES, SMOKED PECANS, CRANBERRY CHUTNEY

MICHAEL'S LOBSTER POT PIE 88
BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 62
KING CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

WAGYU BEEF FILET MIGNON 69
CRISPY IDAHO POTATO, CREAMED SPINACH, TRUFFLE JUS

DESSERT COURSE

'PUMPKIN PIE' CAKE 14
CITRUS CARAMEL, VANILLA ICE CREAM, PAIN D'ÉPICES

ROOT BEER FLOAT 13
PECAN-CHOCOLATE CHIP COOKIE, VANILLA ICE CREAM, IBC ROOT BEER

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.



THANKSGIVING TASTING MENU

Menu 135 per person | Wine Pairing 75 per person

AMUSE BOUCHE

MICHAEL MINA'S CAVIAR PARFAIT*

POTATO-SHALLOT CAKE, SMOKED SALMON, CRÈME FRAÎCHE
28 SUPPLEMENT

OR

WHIPPED BURRATA GOUGÈRE

GRUYÈRE CHEESE, THYME, BLACK PEPPER

FIRST

CHESTNUT VELOUTÉ

CELERIAC, PERIGORD TRUFFLES, BURNT HONEY

OR

BUTTER LETTUCE & ALASKAN KING CRAB

HEARTS OF PALM, CARA CARA ORANGE, THAI CHILI

OR

ROASTED HUDSON VALLEY FOIE GRAS

HONEYCRISP APPLE, PAIN D'ÉPICES, THYME JUS

SECOND

MICHAEL'S LOBSTER POT PIE

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

OR

ALBA WHITE TRUFFLE RISOTTO

SARVECCHIO CHEESE, LEMON, MASCARPONE

55 SUPPLEMENT

THIRD

ROASTED HERITAGE TURKEY DINNER

CHESTNUT-SAGE STUFFING, WHIPPED POTATOES, FOIE GRAS GRAVY

OR

BOURBON-GLAZED SMOKED COBIA 'HAM'

HEIRLOOM SWEET POTATOES, SMOKED PECANS, CRANBERRY CHUTNEY

OR

WAGYU BEEF FILET MIGNON

CRISPY IDAHO POTATO, CREAMED SPINACH, TRUFFLE JUS

DESSERT

'PUMPKIN PIE' CAKE

CITRUS CARAMEL, VANILLA ICE CREAM, PAIN D'ÉPICES

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.