THANKSGIVING 2026

THREE COURSE PRIX FIXE
$145++

APPETIZERS

please select one

BUTTERNUT SQUASH BISQUE
brown butter, hazelnut, sage
ameritti biscuits, vincotto

SHRIMP COCKTAIL*
gin-spiked cocktail sauce
fresh shaved horseradish

PETITE ROMAINE CAESAR
garlic streusel, creamy caper dressing
vacche rosse parmesan

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

PAN ROASTED BONE MARROW
short rib, tomato jam, grilled pita
supp +12

OYSTERS ON THE HALF SHELL*

ENTRÉES

please select one

SIGNATURE DISHES

FREE-RANGE BRICK CHICKEN
sweet and spicy peppers, chili
oregano

MISO-BROILED SEABASS
maitake mushroom, bok choy
snap peas, ginger dashi

POTATO CRUSTED SOLE*
wilted spinach, trout roe beurre blanc

FROM THE GRILL

8oz CENTER-CUT FILET MIGNON*

12oz NY STRIP*

10oz KING RIVER FARMS
SKIRT STEAK*

2 GR EYE OF THE RIB*
supp +60

CHEF MARIO'S TURKEY DINNER
joyce farm turkey, foie gras stuffing, cranberry mostarda
sweet potato casserole, giblet gravy

SIDES

please select one

POTATO PUREE
lots of butter

CRISPY BRUSSELS SPROUTS
honey mustard

CREAMED SPINACH
crispy shallots

MAC AND CHEESE
black truffle

TRIO OF MUSHROOMS
mirin glaze

DESSERT COURSE

please select one

CHEF ABIGAIL'S KEYLIME PIE
graham crust, swiss meringue
raspberries

SMOKED CAMPFIRE SMORES
devil's food cake, candied hazelnuts
toasted marshmallow ice cream

PUMPKIN BASQUE CHEESECAKE
maple spiced whipped cream
candied cranberries

A 20% operations charge is added to all food and beverage for parties of 6 or more. This charge supports team compensation and operating costs and is not a gratuity. Any additional gratuity is at your discretion.

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. *There is 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. If unsure of your risk, consult a physician.*

ADDITIONAL ENTICEMENTS FOR THE TABLE

CAVIAR

SUSTAINABILITY HARVESTED BY PETROSSIAN MINA RESERVE CAVIAR
imperial caviar, hand selected for Chef Michael Mina

1 oz daurenki *+ 175* | 1 oz baika *+ 200*
1 oz ossetra *+ 230* | tasting trio *+ 580*
scallion buttermilk pancake, traditional garnishes

SHELLFISH PLATTER

AVAILABLE ICE-COLD OR MISO BROILED
+185

A5 WAGYU HOT STONE

*2 oz. KAGOSHIMA NY STRIP**
yuzu kosho, ponzu
+64

JAPANESE A5 WAGYU

NY STRIP
KAGOSHIMA
supp +62

RIBEYE
MITSUBOSHI
supp +130

SNOW BEEF
HOKKAIDO
supp +210

WAGYU TASTING TRIO
supp +500

MINA SIGNATURES

MAINE LOBSTER POT PIE
spring market vegetables, black truffle, lobster-brandy cream
supp +32

36oz HAY-SMOKED WAGYU TOMAHAWK*
fondant potatoes, flambéed bourbon-rosemary butter
supp +215

EXECUTIVE CHEF

MARIO BEABRAUT

A 20% operations charge is added to all food and beverage for parties of 6 or more. This charge supports team compensation and operating costs and is not a gratuity. Any additional gratuity is at your discretion.

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. *There is 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. If unsure of your risk, consult a physician.*