



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: GABRIEL PULIDO

LEAD SOMMELIER: SIERRAH GONZALEZ

BOURBON STEAK TASTING MENU

DISCOVER A WORLD OF FLAVOR THROUGH MICHAEL MINA'S SIGNATURE DISHES

WAGYU TARTARE TART

KIMCHI, ESPELETTE, FEUILLE DE BRICK

BUBBLES

MICHAEL'S AHI TARTARE

PINE NUTS, HABANERO SESAME OIL, ASIAN PEAR

MOREAU NAUDET PETIT CHABLIS 2019

MAINE LOBSTER POT PIE

BRANDY LOBSTER CREAM, SEASONAL VEGETABLES, MAITAKE MUSHROOM

LITTORAI LES LARMES PINOT NOIR 2020

8oz. FILET MIGNON

MASHED POTATO ESPUMA, CHARRED CIPOLLINI, BORDELAISE

DUNN NAPA CABERNET 2019

UBE BASQUE CHEESECAKE

MACERATED BLUEBERRY, HUCKLEBERRY, ALMOND TUILE

CHATEAU LARIBOTTE SAUTERNES 2017

\$150

\$55 SOMMELIER CURATED WINE PAIRING

FULL TABLE PARTICIPATION REQUIRED

TAX & GRATUITY NOT INCLUDED