

THE MINA EXPERIENCE

A BOURBON STEAK TASTING MENU

Friday, May 16 | \$175 Per Guest

AMUSE

CAVIAR "TWINKIEE"*

yuzu crème fraîche

FIRST

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear, habanero-sesame oil

DUCK CONFIT SPRING ROLLS

ginger-chili, shiitake, shiso, cilantro, scallion

THE 'WEDGE'

blue cheese, applewood smoked bacon, egg, tomato
red onion, buttermilk-ranch dressing

SECOND

SWEET CORN CAPPELETTI

koji cream, truffle fennel pollen

BLACK TRUFFLE BREAD

maldon sea salt

THIRD

AMERICAN WAGYU FILET*

TOMAHAWK* FOR PARTIES OF 4 OR MORE

red wine-shallot butter, wood-roasted tomato

ROASTED MARY'S CHICKEN

lemon, onion jus

SAUTÉED BROCCOLI | WHIPPED POTATOES | TRUFFLE MAC & CHEESE

FOURTH

BOURBON STEAK CANDY BAR

dark chocolate brownie, peanut butter ganache

BRULEÉD BASQUE CHEESECAKE

farmer's market strawberries, turbinado sugar crunch

TAKE HOME A SIGNED COPY OF CHEF MICHAEL MINA'S MY EGYPT