

BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: DENNIS BERNARDO



FRIDAY, JANUARY 17 - FRIDAY, JANUARY 31, 2020
M-TH 5:00 - 9:30 PM | FRI-SAT 5:00 - 10PM | SUN 5:00 - 9

DINNER

APPETIZER

PLEASE SELECT ONE

LITTLE GEM LETTUCE

ONION DIP, TRUFFLE-SHERRY VINAIGRETTE, MANCHEGO

ENDIVE & RADISH

GREEN GODDESS, FENNEL, FINES HERB, PEPITA

SPINACH GARGANELLI

HERB PESTO, PINE NUT, ASPARAGUS, PARMESAN

ENTREE

PLEASE SELECT ONE

10 OZ WAGYU SIRLOIN CAP

BROCCOLINI, GUAJILLO, SCALLION, FINGERLING POTATO

9 OZ PRIME FLAT IRON

ANCIENT GRAIN, MUSHROOM, BRUSSEL SPROUT, BLACK GARLIC

12 OZ BARREL-CUT FILET MIGNON *\$15 SUPPLEMENT*

POMMES PURÉE, PERIGOURDINE, TRUFFLED BUTTER

7 OZ VERLASSO SALMON

FORBIDDEN RICE, MISO, BOK CHOY, YUZU

ACCOMPANIMENTS

HORSERADISH CRUST **5**

BLUE CHEESE ONION **6**

SMOKED MARROW BUTTER **8**

BLACK TRUFFLE BUTTER **8**

GRILLED CIPPOLINI ONIONS **6**

GRILLED PRAWN, CITRONETTE **12**

ROASTED BONE MARROW **8**

ALASKAN KING CRAB OSCAR **10**

ASPARAGUS, BAYONNE HAM **8**

PERIGOURDINE SAUCE **8**

DESSERT

PLEASE SELECT ONE

FUNNEL CAKE-CHEESE CAKE

CITRUS CARAMEL, APPLE, GRAHAM CRACKER

MICHAEL MINA'S ROOT BEER FLOAT

VANILLA ICE CREAM, CHOCOLATE CHIP COOKIE

59. PER PERSON

TAX AND GRATUITY NOT INCLUDED

BEVERAGE PAIRING

PLEASE ASK OUR SOMMELIER ABOUT DAILY FEATURED BOTTLES OF WHITE, RED OR ROSE FROM OUR CELLAR

45 PER BOTTLE

TAX AND GRATUITY NOT INCLUDED

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!

@BOURBONSTEAKLA @CHEFMICHAELMINA @DEN_BERNARDO @DISCOVERLA

