

BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: DENNIS BERNARDO



MONDAY, MARCH 1ST - SUNDAY, MARCH 14TH, 2021
MONDAY - SUNDAY: 5:00 P.M. - 9:00 P.M. DINE-IN ONLY

DINNER

APPETIZER

PLEASE SELECT ONE

CAESAR SALAD

TRUFFLE-SHERRY VINAIGRETTE, PARMESAN, GARLIC STREUSEL

ENDIVE & RADISH

GREEN GODDESS, FENNEL, FINES HERBES, PEPITA

BAKED POTATO VELOUTE

CRISPY LEEKS, BACON CRUMBLE, CHIVE OIL

ENTREE

PLEASE SELECT ONE

8 oz WAGYU HANGER STEAK

WILD MUSHROOM, TRUFFLED ONIONS, AU POIVRE

12 oz BARREL-CUT FILET MIGNON \$19 SUPPLEMENT

POMMES PURÉE, PERIGOURDINE, WAGYU MARROW BUTTER

BRAISED BONELESS SHORT RIB

CELERY ROOT PUREE, ROOT VEGETABLES, GREMOLATA

6 oz KING KAMPACHI

BROCCOLI RABE, BAGNA CÀUDA, CHARRED CITRUS

ACCOMPANIMENTS

HORSERADISH CRUST \$8

SMOKED BLUE CHEESE \$8

GRILLED CIPPOLINI ONIONS \$6

TRUFFLE CARAMELIZED ONION \$8

GRILLED TIGER PRAWN, CITRONETTE \$8

ALASKAN KING CRAB OSCAR \$10

HUDSON VALLEY FOIE GRAS \$19

PERIGOURDINE SAUCE \$12

DESSERT

PLEASE SELECT ONE

GREEN APPLE TARTE

CITRUS CARAMEL, WHITE CHOCOLATE CREAM

MICHAEL MINA'S ROOT BEER FLOAT

VANILLA ICE CREAM, CHOCOLATE CHIP COOKIE

\$69. 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

