



42 PER PERSON

EXECUTIVE CHEF GABRIEL FENTON

EXECUTIVE SOUS CHEF JUSTIN YIZNITSKY

TRIO OF MICHAEL’S CLASSIC FRENCH FRIES

ROSEMARY, PAPRIKA, ONION

APPETIZER
CHOICE OF

- CLASSIC CAESAR BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL
- THE ‘WEDGE’ BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH
- SPICY BEEF LETTUCE CUPS THAI CHILI & BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

SEARED HUDSON VALLEY FOIE GRAS
24 SUPPLEMENT

ENTREE
CHOICE OF

- 6 OZ FILET MIGNON CARROT JUS, SAUCE BORDELAISE
- HERB ROASTED HALF CHICKEN CHICKEN JUS
- LOCAL SNAPPER LEMON & FINES HERBS CITRONETTE

MARKET
SIDES
CHOICE OF

- MAC & CHEESE BLACK TRUFFLE
- GARLIC MASHED POTATOES GARLIC CHIPS
- CREAMED SPINACH CHRISPY SHALLOTS

CERTIFIED ANGUS RIB CAP
35 SUPPLEMENT

DESSERT
CHOICE OF

- TROPICAL KEY LIME PIE TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET
- CHOCOLATE MOLTEN CAKE GANACHE , CHOCOLATE STREUSEL, VAINILLA BEAN ICE CREAM
- NUTELLA CHEESECAKE HAZELNUT ICE CREAM, CHOCOLATE CRUMBLE
- STRAWBERRY GREEK YOGURT PANNA COTTA RED BERRY GELÉE, STRAWBERRY BASIL SORBET SORBET

FEATURED COCKTAIL AND WINES

PAPER PLANE 2.0
COCONUT WASHED, BULLEIT RYE, AVERBA, APEROL, LIME
10

GELOSO
BRUT ROSE
ITALY
64

DOMAINE ZIND-HUMBRECT
RIESLING
ALSACE
58

TURNBALL
CABERNET SAUVIGNON
NAPA VALLEY 2018
\$89

SERVED TUESDAY-THURSDAY
AVAILABLE FOR PARTIES OF 8 OR FEWER
@BOURBONSTEAKMIA #MIAMISPICE