

# BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: DENNIS BERNARDO



FRIDAY, OCTOBER 1ST - FRIDAY, OCTOBER 15TH, 2021  
MON - THUR: 5 PM - 9 PM FRI - SAT 5 PM - 10 PM DINE-IN ONLY

## DINNER

### APPETIZER

PLEASE SELECT ONE

#### FIG & RADICCHIO SALAD

WILD ARUGULA, CANDIED WALNUT, FROMAGE BLANC, AGED SABA

#### FATTOUSH SALAD

MAMA MINA'S FALAFEL, CHICKPEA, CUCUMBER, TOASTED PITA

#### ROASTED SQUASH & SAFFRON SOUP

PISTACHIO & PEPITA, SQUASH BLOSSOM, HERB OIL

### ENTREE

PLEASE SELECT ONE

#### 10 oz. AUSTRALIAN WAGYU SIRLOIN CAP

YEMENITE-SPICED, RED PEPPER PUREE, CHARRED SCALLION

#### 12 oz. BARREL-CUT FILET MIGNON SUPPLEMENT \$24

PEPPERCORN SAUCE, WILD MUSHROOM, POMMES PUREE

#### DUKKAH SPICED BEELER'S PORK SHANK

RED CABBAGE, WARM POTATO SALAD, PICKLED MUSTARD SEED

#### VEAL RAGU 2 OZ. WAGYU SUPPLEMENT \$24

GNOCCHI SARDI, PANCETTA, GRANA PADANA, RED WINE DEMI

#### PAN SEARED CHILEAN SEA BASS

CHICKPEA CONFIT, EGGPLANT, CHERMOULA, MUSTARD GREENS

## ACCOMPANIMENTS

GRILLED HARISSA PRAWNS \$16

MARINATED SUMAC ONIONS \$8

KUSHARI, PINE NUT, CHICKPEA \$14

SPICY OLIVES & ROASTED PEPPERS \$12

CAULIFLOWER, PISTACHIO, URFA \$12

CONFIT TOMATO & ONION \$12

### DESSERT

PLEASE SELECT ONE

#### BAKLAVA SUNDAE

WALNUT, LAVANDER HONEY ICE CREAM, MARASCHINO CHERRY

#### CREMA SOKOLATA

CHOCOLATE, WHIPPED CREAM, HAZELNUT

#### STONE FRUIT HONEY ALMOND TART SUPPLEMENT \$8

FRESH PEACHES, CRÈME FRAICHE, BROWN BUTTER

**\$79 PER PERSON**

TAX AND GRATUITY NOT INCLUDED

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

**GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!**

@BOURBONSTEAKLA @CHEFMICHAELMINA @DEN\_BERNARDO @DISCOVERLA

