



BOURBON STEAK
SEATTLE

BUBBLES & HALF DOZEN OYSTERS*

LOCAL HARVEST ON THE HALF SHELL

&

375ML SCHRAMSBERG

BLANC DE BLANCS 2019

79

FIRST COURSE

DOSSIER SYRAH ROSÉ

MICHAEL'S TUNA TARTARE

ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

BLACK TRUFFLE CAESAR

SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

SWEET POTATO PANCAKES

SALMON GRAVLAX, SOUR CREAM, APPLE BUTTER

HASS AVOCADO TOAST

EVERYTHING SPICE, SHAVED RADISH, GREEN GODDESS

A5 WAGYU HOT STONE (\$35 SUPPLEMENT)

PICKLED CUCUMBER, WASABI, YUZU PONZU

SECOND COURSE

MARTIN WOODS PINOT NOIR

FREE RANGE CHICKEN PAILLARD

SWEET 100 TOMATOES, SHAVED FENNEL, ARUGULA

DUNGENESS CRAB BENEDICT

POACHED EGGS, HOLLANDAISE, BACON BITS

CHAR SIU KING SALMON

SNOW PEAS, SHIITAKE MUSHROOM, CRISPY RICE

STEAK FRITTES AU POIVRE

FILET MIGNON, TRUFFLE-PARMESAN FRIES, BÉARNAISE

BOURBON BRUNCH BURGER

FRIED EGG, BACON JAM, BRIOCHE ROLL

MAINE LOBSTER ROLL (\$45 SUPPLEMENT)

CAVIAR, NEW ENGLAND BUN, MEYER LEMON AIOLI

THIRD COURSE

*PATRICK BOTTEX LA CUEILLE
BUGEY-CERDON*

WARM NUTMEG BEIGNETS

CRÈME BRÛLÉE

\$79 PER PERSON | \$50 ADDITIONAL FOR WINE PAIRING