



MERRY CHRISTMAS

CHRISTMAS EVE DINNER SPECIALS

CELEBRATE WITH ONE OF THESE SIGNATURE OFFERINGS
PORTIONED FOR TWO

MICHAEL MINA'S CLASSIC MAINE LOBSTER POT PIE



BRANDIED LOBSTER CREAM, MARKET VEGETABLES, WILD MUSHROOM

\$139

DOVER SOLE

GARLIC NAGE, CRISPY CAPERS, TROUT ROE, HERB OIL

\$129

CAMPO GRANDE IBERIAN DOUBLE BARREL PORK CHOP

SAUTEÉD SAVOY CABBAGE, LEEK HAY, CHERRY MOSTARDA

\$119

A5 TALLOW-AGED BLACK HAWK PRIME BONE-IN 48 OZ. CÔTE DU BOEUF

PERIGOURDINE SAUCE, MAITAKE MUSHROOM, FONDANT POTATOES

\$299

HOT CHOCOLATE CRÈME BRULÉE

DEMERARA SUGAR, BLACKBERRY WHIPPED CREAM,
CINNAMON BUÑUELO *PORTIONED FOR ONE*

\$16



DESIGNATES A CHEF MICHAEL MINA SIGNATURE



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