



**A MICHAEL MINA RESTAURANT**

**EXECUTIVE CHEF:** GABRIEL PULIDO

**LEAD SOMMELIER:** SIERRAH GONZALEZ

# **BOURBON STEAK TASTING MENU**

**DISCOVER A WORLD OF FLAVOR THROUGH MICHAEL MINA'S SIGNATURE DISHES**

**\$150 PER PERSON**

**\$75 SOMMELIER SELECTED WINE PAIRING**

FULL TABLE PARTICIPATION REQUIRED

TAX & GRATUITY NOT INCLUDED

## **AHI TUNA TARTARE**

PINE NUTS, HABANERO SESAME OIL, ASIAN PEAR

*JOYCE ALBARIÑO 2019*

## **LOBSTER POT PIE**

BRANDY LOBSTER CREAM, SEASONAL VEGETABLES, MAITAKE MUSHROOM

*KEN WRIGHT YAMHILL CARLTON PINOT NOIR 2021*

## **8oz. FILET MIGNON**

MASHED POTATO ESPUMA, CHARRED CIPOLLINI, BORDELAISE

*CHIMNEY ROCK 'TOMAHAWK' CABERNET SAUVIGNON 2021*

## **UBE BASQUE CHEESECAKE**

MACERATED BLUEBERRY, HUCKLEBERRY, ALMOND TUILE

*CHATEAU LARIBOTTE SAUTERNES 2017*