



A MICHAEL MINA RESTAURANT

BOURBON STEAK LOS ANGELES



FRIDAY, JULY 12TH - FRIDAY, JULY 26TH, 2024
MON - THUR: 5 PM - 9 PM FRI - SAT 5 PM - 10 PM DINE-IN ONLY

DINNER

APPETIZER **TRUFFLE HAMACHI**

PLEASE SELECT ONE CUCUMBER, SCALLION, TRUFFLE PONZU

DELTA ASPARAGUS SALAD

WILD ARUGULA, CURED EGG YOLK, LEMON VINAIGRETTE

OXTAIL CAPPELLACCI SUPPLEMENT \$10

WILD MUSHROOMS, GINGER BROTH, BLACK GARLIC

ENTREE **PAN SEARED SEA BASS**

PLEASE SELECT ONE CRUSHED HAZELNUT, GREEN CHERMOULA SAUCE

10 oz. PRIME FLAT IRON

CUMIN EGGPLANT PURÉE, ROASTED TOMATILLO, NASTURTIUM

CHILI GARLIC CABBAGE VEGETARIAN

SALSA MATCHA, TRUFFLE BREAD CRUMBS, PARMESAN

12oz. BARREL CUT FILET MIGNON SUPPLEMENT \$25

ROASTED SHIITAKE, POTATO PUREE, AU PIOVRE SAUCE

DESSERT **CREME BRÛLÉE CHEESE CAKE**

PLEASE SELECT ONE ROASTED STRAWBERRIES, STRAWBERRY COULIS, VIOLAS

LECHE FLAN

ORANGE BLOSSOM CARAMEL, CHANTILLY CREAM, CANDIED ORANGE

\$99 PER PERSON

TAX & GRATUITY NOT INCLUDED

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

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!

@BOURBONSTEAKLA @CHEFMICHAELMINA @DISCOVERLA

REQUIRES FULL TABLE PARTICIPATION

