

THE STRIPSTEAK & MY EGYPT EXPERIENCE MENU

FOR THE TABLE

125 per person | 150 with *My Egypt* cookbook

*Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet, **My Egypt: Cooking from My Roots**. We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Michael into the chef and person he is today.*

FIRST

'KUNG PAO' EDAMAME

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews



AHI TUNA & EGYPTIAN FALAFEL*

Tahina, Salata Baladi

SECOND

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Onion, Buttermilk Ranch

'INSTANT' BACON

Kurobuta Pork Belly, Soy Glaze

THIRD



CENTER-CUT FILET MIGNON*

Caramelized Red Onion, Egyptian Pepper Sauce

Substitute Prime Dry-Aged Bone-In NY + 38

MISO BROILED CHILEAN SEABASS

King Trumpets, Sugar Snap Peas, Spinach

Watermelon Radish, Ginger Dashi

SIDES



HERBED SWEET POTATO | TRUFFLE MAC & CHEESE

DESSERT



CINNAMON RICE PUDDING

Caramelized Mango, Cinnamano Crisp

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.