

THE STRIPSTEAK & MY EGYPT EXPERIENCE MENU

FOR THE TABLE

150 per person | 175 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

TRUFFLE CORN BREAD

whipped truffle butter

HAMACHI NORI TACO*

sushi rice, soy cured ikura, wasabi tobiko



MIDDLE EASTERN WALDORF SALAD

grapes, green apple, toasted walnuts, yogurt-poppypseed dressing

GLAZED PORK BELLY

shredded cabbage, black pepper soy glaze

SECOND

MISO GLAZED SEA BASS*

white miso marinade



MISHIMA RESERVE WAGYU STRP STEAK*

Egyptian pepper sauce

(add seared foie gras 26)

SIDES FOR THE TABLE



HERBED SWEET POTATO | SEASONAL VEGETABLE

DESSERT



CINNAMON RICE PUDDING

caramelized mission figs

cinnamano crisp

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