

# 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



### MICHAEL'S WALDORF SALAD

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

### GLAZED PORK BELLY

shredded cabbage, black pepper soy glaze

## SECOND

### MISO GLAZED SEA BASS\*

white miso marinade



### AMERICAN WAGYU RIB CAP\*

Egyptian pepper sauce

*(add seared foie gras 26)*

## SIDES FOR THE TABLE



### HERBED SWEET POTATO | SEASONAL VEGETABLE

## DESSERT



### CINNAMON RICE PUDDING

caramelized mission figs

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