



BOURBON STEAK

COOKING FROM MY ROOTS

\$125 PER PERSON | \$150 PER PERSON WITH BOOK

NOT INCLUDING TAX AND GRATUITY

"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 COURSE

(SHARED FOR THE TABLE)

TRIO OF DUCK FAT FRIES

PICKLED KETCHUP, TRUFFLED AIOLI, REMOULADE

MICHAEL'S WALDORF SALAD

GREEN APPLE, GRAPE, CELERY, TOASTED WALNUTS, POPPY-YOGURT DRESSING

URFA-DUSTED AHI TUNA

CRISPY FALAFEL, WHIPPED TAHINI, SALATA BALADI

SECOND COURSE

(SHARED FOR THE TABLE)

TOMATO-GINGER GLAZED SALMON

SAFFRON COUS COUS, BLISTERED CHERRY TOMATO, DILL YOGURT ESPUMA

BLACK HARISSA-MARINATED LAMB CHOPS

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

GRILLED CENTER-CUT FILET MIGNON

EGYPTIAN PEPPER SAUCE, CHARRED NARDELLO PEPPERS, SWEET POTATO

DESSERT COURSE

(SHARED FOR THE TABLE)

CINNAMON RICE PUDDING

CARAMELIZED MISSION FIGS

BEIGNETS

MILK CHOCOLATE POT DE CRÈME, MACALLAN 18 YEAR BUTTERSOTCH PUDDING, CRÈME BRÛLÉE