



B O U R B O N S T E A K
O R A N G E C O U N T Y
A M I C H A E L M I N A R E S T A U R A N T

WHISKY & WAGYU VII WITH THE MACALLAN | 3.27.25

**WELCOME
STEAK & EGGS
A5 WAGYU**

SAUCE BÉARNAISE, BOONVILLE PIMENTON, PUFF PASTRY
THE MACALLAN HARMONY AMBER MEADOWS, ORGEAT, KUMQUAT

**ONE
TARTARE
AMERICAN WAGYU**

POTATO ROSTI, CRÈME FRAÎCHE, MEYER LEMON, PETROSSIAN CAVIAR
THE MACALLAN HARMONY VIBRANT OAK, LEMON JUICE, GINGER

**TWO
ROASTED BONE MARROW
AMERICAN WAGYU**

OXTAIL MARMALADE, PAN DE CRISTAL, PICKLED RAMPS
THE MACALLAN RARE CASK

**THREE
KATSU SANDO
A5 WAGYU**

KIMCHI AIOLI, CABBAGE, TONKATSU SAUCE
THE MACALLAN TIME: SPACE MASTERY

**FOUR
BEEF DUO
AMERICAN WAGYU**

DELTA ASPARAGUS, LEEKS, MUSHROOM CONFIT, AU POIVRE
WAGYU WASHED MACALLAN 12YR SHERRY OAK
CARPANO ANTICA, ORINOCO BITTERS

**FIVE
MACALLAN 12YR BUTTERSCOTCH CUSTARD
A5 WAGYU**

WARM BEIGNETS, SCOTCH TOFFEE, CONFECTIONER'S SUGAR
THE MACALLAN "M" DECANTER

