

# BOURBON STEAK

NEW YORK

## PARKSIDE PRIX FIXE

\$75 per person

*for the table*

### FRESH HEARTS OF PALM SALAD

butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

### MICHAEL MINA'S TUNA TARTARE\*

quail egg, pine nut, mint, asian pear, habanero-sesame oil

### BACON-WRAPPED SCALLOPS\*

cranberry, turnip, marcona almond  
foie gras emulsion

### ROASTED BUTTERNUT SQUASH SOUP

black trumpet mushroom  
farro, chestnuts

*choice of*

### ROASTED ORA KING SALMON\*

caper & lemon beurre blanc

### BRICK-PRESSED CHICKEN

rosemary & garlic marinade, charred lemon, shaved fennel

### WOOD-GRILLED SKIRT STEAK\*

red wine butter

8 OZ RIB CAP\* 20 SUPPLEMENT

8 OZ FILET MIGNON\* 10 SUPPLEMENT

*to share*

### FRIED BRUSSELS SPROUTS

### WHIPPED POTATOES

### SAUTEÉD SPINACH

## WINE PAIRING

\$45 per person

Begin your evening with Bollinger

\$60 375ml

served 5:00PM – 5:45PM, reservations requested  
for parties of 6 or less

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

UPDATED 2.17.25