

# 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

### ARTICHOKE VELOUTÉ 25

olive oil croutons  
roasted leeks, delta asparagus

*choice of*

### CRISPY FAROE ISLAND SALMON\*

horseradish potato puree, snap peas, herb beurre blanc

### BRICK-PRESSED CHICKEN

haricot verts, espelette lemon butter, onion jus

### WOOD-GRILLED SKIRT STEAK\*

red wine butter

### 8 OZ RIB CAP\* 40 SUPPLEMENT

### 8 OZ FILET MIGNON\* 10 SUPPLEMENT

*to share*

### GRILLED ASPARAGUS

### 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 4.26.25