

# THE MINA EXPERIENCE

## A BOURBON STEAK TASTING MENU

Friday, May 16 | \$175 Per Guest

### AMUSE

#### CAVIAR "TWINKIEE"\*

yuzu crème fraîche

### FIRST

#### MICHAEL MINA'S TUNA TARTARE\*

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

#### DUCK CONFIT SPRING ROLLS

ginger-chili, shiitake, shiso, cilantro, scallion

#### THE 'WEDGE'

blue cheese, applewood smoked bacon, egg, tomato  
red onion, buttermilk ranch dressing

### SECOND

#### SWEET CORN CAPPELLETTI

koji cream, truffle, fennel pollen

#### BLACK TRUFFLE BREAD

maldon sea salt

### THIRD

#### AMERICAN WAGYU FILET\*

#### TOMAHAWK\* FOR PARTIES OF 4 OR MORE

red wine-shallot butter, horseradish crusted tomato

#### ROASTED HALF MARY'S CHICKEN

lemon, onion jus

SAUTÉED BROCCOLI | WHIPPED POTATOES | TRUFFLE MAC & CHEESE

### FOURTH

#### BOURBON STEAK CANDY BAR

dark chocolate brownie, peanut butter ganache

#### BRULÉE BASQUE CHEESECAKE

farmer's market strawberries, turbinado sugar crunch

TAKE HOME A SIGNED COPY OF CHEF MICHAEL MINA'S MY EGYPT