



BOURBON STEAK

LAS VEGAS

VALENTINE'S DAY

150 PER GUEST

LITTLE LUXURIES

DELUXE PLATEAU* 85

oysters, shrimp cocktail, king crab
maine lobster, trio of sauces

CAVIAR PARFAIT* 95

smoked salmon, crispy potato cake
osietra caviar, crème fraîche

APPETIZER

choice of

PETITE ROMAINE CAESAR

garlic streusel, creamy caper dressing
vacche rosse parmesan

TEMPURA SQUASH BLOSSOM

cana de cabra cheese, marcona almonds

HEART SHAPED RAVIOLI

butternut squash, sunchoke espuma
brown butter

MICHAEL MINA'S TUNA TARTARE*

quail egg, pine nut, mint, asian pear
trio of chili peppers, habanero-sesame oil

MID COURSE

+45 supplement

TUXEDO DIVER SCALLOPS

black truffle, puff pastry
red wine truffle demi

MAIN

choice of

FILET MIGNON*

red wine-shallot butter

NEW YORK STRIP STEAK*

red wine- shallot butter

WAGYU RIB CAP* +35 SUPPLEMENT

red wine- shallot butter

HERB CRUSTED RACK OF LAMB

brussels sprouts, parsnip purée, cherry jus

ORA KING SALMON*

citronette

SIDES

for the table

CHARRED BROCCOLINI

BLACK TRUFFLE POMME PURÉE

DESSERT

choice of

DARK CHOCOLATE SILK CRUNCH PIE

malted milk bavarian cream

BASQUE CHEESECAKE

yuzu curd, huckleberry compote

CUPID'S EXOTIC HEART

white chocolate mousse, mango
passion fruit, 24k gold

*consuming raw or undercooked meats, poultry, seafood or eggs may increase
your risk of foodborne illnesses