

EXPERIENCE BOURBON

EXPERIENCE A THREE-COURSE JOURNEY THROUGH THE SIGNATURE FLAVORS OF MICHAEL MINA'S BOURBON STEAK. HIGHLIGHTING LUXURIOUS INGREDIENTS, WOOD-FIRED TECHNIQUE, AND REFINED MODERN STEAKHOUSE ELEGANCE.

FIRST

MICHAEL'S AHI TARTARE*

asian pear, pine nuts, trio of peppers, quail egg, sesame-habanero oil

VON WINNING "WINNINGS RIESLING 2024

SUPPLEMENTAL

FARM EGG YOLK RAVIOLI* +24

green garlic purée, maitake mushroom, english peas, roasted garlic ciabatta

MACON CHARD +12

SECOND

PRIME NEW YORK STRIP & MISO BROILED SHRIMP

classic whip potato, black truffle mac & cheese, peppercorn jus
upgrade to mishima wagyu flat iron +22

STAGS' LEAP CABERNET 2022

THIRD

DARK CHOCOLATE SILK CRUNCH PIE

malted bavarian cream, chocolate frosty gelato

TAYLOR FLADGATE POROT 20 YEAR TAWNY

95++

OPTIONAL WINE PAIRINGS +70
TABLE PARTICIPATION REQUIRED

A MICHAEL MINA RESTAURANT

* THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.