

# PRE-THEATER MENU

Available 5-6 PM | 89 PER PERSON

## PREVIEW

### CAVIAR TWINKEE\*

red onion, egg, chive  
yuzu crème fraîche | add 55

## ACT 1

choice of

### THE WEDGE

neuske's bacon, red onion, tomato  
blue cheese, buttermilk-ranch dressing

### PETITE ROMAINE CAESAR

garlic streusel, vache rosse parmesan  
creamy caper dressing

### BURRATA & TOMATOES

basil stuffed burrata  
pita croutons, balsamic reduction

### BACON-WRAPPED SCALLOPS

cherry, marcona almonds  
madeira emulsion | add 14

### MICHAEL MINA'S TUNA TARTARE

quail egg, pine nuts, apple pear  
garlic habanero-sesame oil | add 12

## INTERMISSION

### MOREL MUSHROOM AGNOLOTTI

corn pudding, saba  
summer truffle  
optional course | add 19 per person

## ACT 2

choice of

### 8 oz FILET or 14 oz NY STRIP STEAK\*

red wine shallot butter

### RED WINE BRAISED WAGYU SHORT RIB

heirloom carrot

### DUNGENESS CRAB SPAGHETTI

blistered cherry tomato sauce

### 16 oz BONELESS WAGYU RIBEYE\*

sakura ranch, usa | add 49

### 8 oz ORA KING SALMON\*

saffron-tomato vinaigrette

### DOVER SOLE

kaluga caviar butter sauce | add 39

## SUPPORTING SIDE ROLES

for the table

TRIO OF WHIPPED POTATOES | SPINACH POP TART



# BOURBON STEAK

A MICHAEL MINA RESTAURANT

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**IS YOUR**

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# OPENING ACT

**PRE-THEATRE MENU**

