DESSERT

DUBAI CHOCOLATE SUNDAE 23
pistachio, kataifi, vanilla bean ice cream
GRGICH HILLS *VIOLETTA* LATE HARVEST SAUVIGNON BLANC 36

TRIPLE LAYERED CHOCOLATE PEANUT BUTTER CAKE 18
peanut butter ganache, chocolate caramelia, cacao nib praline
TAYLOR FLADGATE TAWNY PORT 20YR 30

BRULÉED BASQUE CHEESECAKE 18
roasted strawberries, fresh strawberries, strawberry jus
ROYAL TOKAJI WINE CO. 5 PUTTONYOS 2019 26

CREAMSICLE SHAVED ICE 16
citrus mango granita, sweetened condensed milk, coconut espuma
ANSELMI *I CAPITELLI* VIN SANTO 21

LAMILL COFFEE & TEA
organic loose leaf tea 9
peppermint, chamomile**
masala chai, jasmine
earl grey, english breakfast

CAFFEINE FREE

MICHAEL MINA COFFEE & ESPRESSO BLEND
french press 10
espresso, macchiato 7
americano, cappuccino, latte 10

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

BOURBON STEAK
A MICHAEL MINA RESTAURANT

Executive Chef: Antonio Domingo
General Manager: Angela Lopez

*FOR YOUR CONVENIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE. YOU ARE NOT REQUIRED TO PAY