



B O U R B O N S T E A K
O R A N G E C O U N T Y

COOKING FROM MY ROOTS

\$165 PER PERSON | \$190 PER PERSON WITH BOOK
NOT INCLUDING TAX AND GRATUITY

FIRST COURSE

(SHARED FOR THE TABLE)

TRIO OF DUCK FAT FRIES

ONION CREMA, TRUFFLED AIOLI, KETCHUP

MICHAEL'S WALDORF SALAD

MAINE LOBSTER, GRAPE, SPICED WALNUTS, POPPY-YOGURT DRESSING

URFA DUSTED AHI TUNA

CRISPY FALAFEL, WHIPPED TAHINI, SALATA BALADI

SECOND COURSE

(CHOICE OF)

TOMATO-GINGER GLAZED SALMON

SAFFRON COUS COUS, BLISTERED CHERRY TOMATO, DILL ESPUMA YOGURT

BLACK HARISSA MARINATED LAMB CHOPS

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

GRILLED CENTER-CUT FILET MIGNON

EGYPTIAN PEPPER SAUCE, CHARRED NARDELLO PEPPERS, SWEET POTATO

SUPPLEMENT

(HOKKAIDO A5 WAGYU STRIPLOIN 115)

DESSERT COURSE

(SHARED FOR THE TABLE)

CINNAMON RICE PUDDING

SPICED APPLE COMPOTE

CELEBRATING THE INGREDIENTS, FLAVORS, AND TECHNIQUES FROM HIS HERITAGE, CHEF MICHAEL MINA INTRODUCES HIS MOST PERSONAL PROJECT YET: MY EGYPT: COOKING FROM MY ROOTS.

WE ARE EXCITED TO SHARE DISHES FROM HIS NEW PROJECT, INSPIRED BY THE CULINARY JOURNEY THAT HAS SHAPED MICHAEL INTO THE CHEF AND PERSON HE IS TODAY.