



B O U R B O N S T E A K

MY EGYPT: COOKING FROM MY ROOTS

\$145 PER PERSON | \$170 PER PERSON WITH BOOK

NOT INCLUDING TAX AND GRATUITY

\$75 SOMMELIER SELECTED WINE PAIRING

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 THIS NEW PROJECT, INSPIRED BY THE CULINARY JOURNEY THAT HAS SHAPED MICHAEL INTO THE CHEF AND PERSON HE IS TODAY.

FIRST COURSE

(SHARED FOR THE TABLE)

TRIO OF DUCK FAT FRIES

CHIPOTLE BBQ SAUCE, TRUFFLE AIOLI, PICKLE KETCHUP

SALAD VERDE

GREEN APPLE, BABY MIXED GREENS, CUCUMBER, DIJON VINAIGRETTE

URFA DUSTED AHI TUNA

CRISPY FALAFEL, WHIPPED TAHINI, SALATA BALADI

SECOND COURSE

(SHARED FOR THE TABLE)

TOMATO-GINGER GLAZED SALMON

SAFFRON COUS COUS, BLISTERED CHERRY TOMATO, DILL ESPUMA YOGURT

BLACK HARISSA MARINATED LAMB CHOPS

BABY CARROTS, BLACK LIME YOGURT, HERB BEEF JUS

SUPPLEMENT \$15

GRILLED CENTER-CUT FILET MIGNON

EGYPTIAN PEPPER SAUCE, STUFFED PEPPERS, ROASTED POTATO

DESSERT COURSE

(SHARED FOR THE TABLE)

CINNAMON RICE PUDDING

CARAMELIZED MISSION FIGS

BOURBON STEAK CANDY BAR

DARK CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, PEANUTS