



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

COOKING FROM MY ROOTS

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

NOT INCLUDING TAX AND GRATUITY

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

(SHARE FOR THE TABLE)

TRIO OF FRIES

SPICY RANCH, LEMON AIOLI, HOUSE BBQ

'INSTANT' BACON

ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

URFA DUSTED TUNA

CRISPY FALAFEL, WHIPPED TAHINI, SALATA BALADI

MICHAEL'S WALDORF SALAD

GREEN APPLE, GRAPE, CELERY, TOASTED WALNUTS, POPPY-YOGURT DRESSING

SECOND COURSE

(CHOICE OF)

MISO GLAZED SEA BASS

SNAP PEA, SHIMEJI MUSHROOM, GINGER DASHI

BLACK HARISSA MARINATED LAMB CHOPS

BABY CARROTS, FAVA BEAN BESARA, BLACK LIME YOGURT

DESSERT COURSE

(CHOICE OF)

CINNAMON RICE PUDDING

CARAMELIZED MISSION FIGS

SMOKED VALRHON CHOCOLATE S'MORES

DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMELLOW ICE CREAM