

BOURBON STEAK

NEW YORK

MY EGYPT

COOKING FROM MY ROOTS

\$145 per person | **\$170** per person with book

NOT INCLUDING TAX AND GRATUITY

FIRST COURSE *shared for the table*

TRIO OF DUCK FAT FRIES

ketchup, secret sauce, truffled aioli

MICHAEL'S WALDORF SALAD

green apple, grape, celery, toasted walnuts, poppy-yogurt dressing

AHI TUNA TARTARE*

quail egg, pine nut, mint, asian pear, habanero-sesame oil

BACON-WRAPPED SCALLOPS*

cranberry, turnip, marcona almond, foie gras emulsion

MID COURSE *individual*

PHYLLO CRUSTED SOLE*

roasted cauliflower, dukkah-spiced beurre blanc

MAIN COURSE *individual*

HAWAII-SPICED NY STRIP*

egyptian pepper sauce

FRIED BRUSSELS SPROUTS

soy caramel, persimmon

ROASTED WHITE SWEET POTATOES

mixed herbs

DESSERT COURSE *shared for the table*

CINNAMON RICE PUDDING

caramelized mission figs

BASQUE BRULÉED CHEESECAKE

roasted harry's strawberries, grand marnier
turbinado sugar crunch

FULL TABLE PARTICIPATION REQUIRED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.