

BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: KYLE JOHNSON



DINNER

TRIO OF DUCK FAT FRIES
PASTRAMI, PARMESAN, PICKLE

FIRST

OYSTER SHOOTER
PONZU, CRÈME FRAÎCHE, SALMON ROE

SECOND

PAN-SEARED SCALLOP
ZUCCHINI, MOROCCAN PRESERVED LEMON

THIRD

BRENTWOOD CORN
MASA, SUMMER TRUFFLE

ENTREE

12 OZ FILET MIGNON
OR
16 OZ DELMONICO RIBEYE
CHARRED ONION, ASPARAGUS, ALMOND GRANOLA
FOR THE TABLE: CLASSIC WHIPPED POTATO PURÉE

DESSERT

LEMON CURD, OAT, STRAWBERRY, SHISO

99 PER PERSON

TAX AND GRATUITY NOT INCLUDED

BEVERAGE

SOMMELIER'S CHOICE OF WINE PAIRINGS

45 PER PERSON

TAX AND GRATUITY NOT INCLUDED



RESERVATIONS ARE AVAILABLE THROUGH OPENTABLE

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!
@BOURBONSTEAKLA @CHEFMICHAELMINA @DISCOVERLA

