



BOURBON STEAK

SANTA CLARA



NO FILTER

US TOUR 2019

STONES

ROLLING STONES 'NO FILTER' TOUR

BOURBON STEAK SANTA CLARA | AUGUST 18, 2019

THREE-COURSE PRIX FIXE MENU | 149 PER PERSON

FIRST COURSE

CHOICE OF

**FAITHFUL FARMS GAZPACHO** HEIRLOOM TOMATO, AVOCADO, OLIVE OIL

**DI STEFANO BURRATA** TROUT ROE, BOURBON MAPLE SYRUP, PAN' DI CAMPAGNA

**MICHAEL MINA'S AHI TARTARE\*** ASIAN PEAR, PINE NUT, SCOTCH BONNET, SESAME

**LOBSTER CAVATELLI** LOBSTER MUSHROOMS, BRENTWOOD CORN

**CLASSIC CAESAR** BABY GEM LETTUCE, WHITE ANCHOVIES, GARLIC STREUSEL

MAIN COURSE

CHOICE OF

**HERB-ROASTED MARY'S CHICKEN**

BRENTWOOD CORN SUCCOTASH  
BLUE LAKE GREEN BEANS  
FAITHFUL FARM TOMATOES

**GINGER & SCALLION BROILED RED SNAPPER**

CHINESE BLACK BEANS  
BOK CHOY  
FRESH CORIANDER

**FILET MIGNON**

POMMES PURÉE  
CHARRED BROCCOLINI  
BORDELAISE

**RIGATONI CACIO E PEPE**

ENGLISH PEAS  
WILD MUSHROOMS  
GRANA PADANO

**RIBEYE**

POTATO MILLE-FEUILLE  
MELTED LEEKS  
SHIITAKE MUSHROOMS

FAMILY-STYLE SIDES

**MAC & CHEESE** BLACK TRUFFLE

**BLISTERED SHISHITO PEPPERS** BONITO

DESSERT

CHOICE OF

**OPERA CAKE**

ALMOND SPONGE CHIFFON, CHOCOLATE GANACHE

**STRAWBERRY SHORTCAKE**

VANILLA POUND CAKE, CHANTILLY CREAM, MACERATED STRAWBERRIES

**CHOCOLATE DEVIL'S FOOD CAKE**

BOURBON CARAMEL, CHOCOLATE MOUSSE, CHOCOLATE STREUSEL

**M** DESIGNATES A CHEF MICHAEL MINA SIGNATURE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES