

# BOURBON STEAK LOS ANGELES



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: KYLE JOHNSON



FRIDAY, JULY 12 - FRIDAY, JULY 26, 2019  
M-TH 5:00 - 9:30 PM | FRI-SAT 5:00 - 10PM | SUN 5:00 - 9

## DINNER

### FIRST

FOR THE TABLE

#### TRIO OF DUCK FAT FRIES

PASTRAMI, PARMESAN, DILL PICKLE

### SECOND

PLEASE SELECT ONE

#### BABY ICEBERG

BUTTERMILK RANCH, BACON BITS, SMOKED BLUE, CHIVES

#### WILD ROCKET ARGULA

WATERMELON, TOMATO, HOUSE RICOTTA, AGED SABA

#### CAULIFLOWER CHOWDER

UNI ESPUMA, LAUGHING BIRD SHRIMP, SURF CLAM

### THIRD

PLEASE SELECT ONE

#### 8 OZ FILET MIGNON

1855 NEBRASKA, BLACK ANGUS

#### MARY'S BRICK CHICKEN

MUSHROOM AGNOLOTTI, BRENTWOOD CORN

#### 6 OZ ORA KING SALMON

NEW ZEALAND, SUSTAINABLE

#### ACCOMPANIMENT \$4 SUPPLEMENT

MAÎTRE D' BUTTER, HORSERADISH CRUST, BLUE CHEESE ONION

### CHOICE OF ONE SIDE

STEAMED BROCCOLI, PRESERVED LEMON

BRUSSEL SPROUTS, CHILI, SOY CARAMEL

HEIRLOOM SUMMER SQUASH, PINE NUT PESTO

POLENTA, PICKLED CORN, JALAPEÑO

ROASTED GARLIC ROBUCHON POTATO PURÉE

DELTA ASPARAGUS POLANAISE, BROWN BUTTER

BLISTERED SHISHITO PEPPERS, FURIKAKE

LYONNIASE FINGERLING POTATO, PARSLEY

### 59. PER PERSON

TAX AND GRATUITY NOT INCLUDED

## BEVERAGE

PLEASE ASK OUR SOMMELIER ABOUT DAILY FEATURED  
BOTTLES OF WHITE, RED OR ROSE FROM OUR CELLAR

### 50. PER BOTTLE

TAX AND GRATUITY NOT INCLUDED

GET SOCIAL AND SHARE YOUR #DINELA EXPERIENCE!

@BOURBONSTEAKLA @CHEFMICHAELMINA @KYRJOHNSON @DISCOVERLA

