



A MICHAEL MINA RESTAURANT

EXECUTIVE CHEF: GABRIEL PULIDO

LEAD SOMMELIER: SIERRAH GONZALEZ

**WADE CELLARS & BOURBON STEAK
WHEN WE GATHER WINE DINNER**

SERVED FAMILY STYLE

DISCOVER A WORLD OF FLAVOR THROUGH CHEF MICHAEL MINA

APRICOT SALAD

ARUGULA, CRISPY SPECK, SHERRY VINAIGRETTE, CURRY TOASTED PISTACHIO

ENDIVE SALAD

ENDIVE, PEAR DRESSING, WALNUT OIL, CITRUS SEGMENTS, WHITE BALSAMIC CAVIAR

WADE CELLARS CHENIN BLANC 2021

SAUTÉED SHRIMP

WITH VINDALOO, BREAD CRUMBS, CRISPY BASIL

BEEF CARPACCIO

TALLO VINAIGRETTE, CILANTRO, PARSLEY, CHIVE SHALLOT

WADE CELLARS ROSE 2022

BLACK HAWK FARMS WAGYU TRI-TIP

BOURBON PEPPERCORN SAUCE

WHOLE SEABREAM

TOMATO SOFRITO, GARLIC, SAFFRON FUME

WADE CELLARS PINOT NOIR 2020 - WADE CELLARS CABERNET 2020

DESSERT

BANANA CREAM TART

DULCE DE LECHE, BUTTER SABLE, VANILLA CREMEUX

TAX & GRATUITY NOT INCLUDED