



BOURBON STEAK

A MICHAEL MINA RESTAURANT

BOURBON STEAK PRESENTS

An Evening of Italian Wine & Cuisine

THURSDAY, MARCH 27 2025

Aperitivo

ANTIPASTO, FOCACCIA

Antipasti

ROASTED ARTICHOKE, PARMESAN CREAM

GOLDEN RAISIN AGRODOLCE, BROWN BUTTER PINE NUTS

Villa Sparina Brut, Cortese, Brut Blanc de Blancs, Piemonte

Crudo

BRANZINO, LOCAL RED & GREEN STRAWBERRIES, 25 YEAR OLD BALSAMIC

Ca' dei Frati, Turbiana, Lugana Brolettino, Lombardy 2022

Primi

TORTELLI, SPRING PEAS, LEMON RICOTTA, MINT

Borgogno, Barbera D'Alba, Piemonte 2022

Secondi

AGED NY STRIP, WAGYU FILET, BROWN BUTTER BALSAMIC, FRIED ROSEMARY

Mirafiore, Barolo, Nebbiolo, Piemonte 2019

Dolce

TIRAMISU PISTACHIO, MASCARPONE, LAMILL ESPRESSO

Anselmi, I Capitelli, Garganega & Sauvignon Blanc, Veneto 2020

Executive Chef Gabriel Pulido

200 PER GUEST

* Tax & Gratuity Not Included