



BOURBON STEAK

A MICHAEL MINA RESTAURANT

BOURBON STEAK PRESENTS

An Evening with Augusta Distillery

Thursday July 17th 2025 7:00 PM

FIRST COURSE

Smoked Oysters

Jalapeno Mignonette, Pickled Peaches, Olive Oil Cream

Buckner's Martini- New Make Bourbon, Dry Vermouth

SECOND COURSE

Bourbon Tataki

Black Hawk American Wagyu, White Ponzu, Black Garlic

Augusta 8 Year

THIRD COURSE

Red Mullet

Burnt Onion Chermoula, Bulgar, Cucumber

Buckner's 10 Year

FOURTH COURSE

Santa Maria Tri Tip

Black Hawk American Wagyu, Charred Chicory, Apple Horseradish

Buckner's 15 Year

FIFTH COURSE

Hazelnut Souffle

Caramel, Candied Hazelnuts, Vanilla Ice Cream

Bourbon Alexander- Augusta 8 Year, Creme De Cacao

Executive Chef Gabriel Pulido

Lead Bartender Finn Goldsmith

Host: Aidan Kassel

200 PER GUEST

* Tax & Gratuity Not Included