



BOURBON STEAK

LOS ANGELES

\$79 PER GUEST

full table participation requested

AVAILABLE JULY 25–AUGUST 8

SUNDAY–THURSDAY · 5PM–9PM

FRIDAY–SATURDAY · 5PM–10PM

1ST COURSE

choice of

TRUFFLE HAMACHI

cucumber, truffle ponzu, green onion

TOMATO TARTARE

burrata, lemongrass oil, balsamic

CRISPY PIQUILLO PEPPERS

matbucha, herbed ricotta, za'atar

2ND COURSE

choice of

WAGYU SIRLOIN CAP

baby zucchini, salsa verde, potato pave

ROASTED SEABASS

olive gremolata, basil pistou, confit tomato

1/4 ROASTED CAULIFLOWER WEDGE

tehina sauce, pickled chilis, capers

DESSERT

choice of

MELBA

peaches, raspberry, panna cotta

BAKLAVA SUNDAY

pistachio, frozen yogurt, cherries

