



BOURBON STEAK

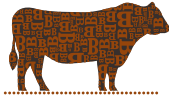


PRIVATE DINING

YEAR 2020

A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

NASHVILLE

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse Nashville has been waiting for. Modern design elegance encompasses the look and feel of the dining room where guests are treated to impeccable table-side service.

PRIVATE DINING

We offer three separate private spaces that accommodates up to 24 guests total for a seated dinner.

LOCATION

JW MARRIOTT

201 8TH AVENUE SOUTH, 34TH FLOOR
NASHVILLE , TN 37203

TEL: 615-981-8974



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

MICHAEL LISHCHYNSKY

GENERAL MANAGER

NISHAAN CHAVDA

LEAD SOMMELIER

SHANNING NEWELL

RARE PRIVATE DINING

16 SEATED
16 RECEPTION

RESERVE SEMI- PRIVATE DINING

24 SEATED
24 RECEPTION

RYE PRIVATE DINING

12 SEATED
12 RECEPTION



ARRIVAL EXPERIENCE

PASSED CANAPÉS

FIVE PIECES PER PERSON | \$30 PER HALF HOUR PER PERSON (CHOOSE 3)

KING CRAB HUSHPUPPIES ESPELETTE, GREEN GODDESS

AHI TUNA 'ROLLS' CRUNCHY ONION, SERRANO CHILI, GARLIC PONZU

TUNA TARTARE PINE NUT, ASIAN PEAR, MINT, TOASTED SESAME OIL

OYSTERS ROCKEFELLER PERNOD CREAM, SPINACH, BENTON'S BACON

TEMPURA MAITAKE MUSHROOM SWEET SESAME CHILI SAUCE

OXTAIL CROQUETTES SMOKED GOUDA CREAM

WILD MUSHROOM TART HOUSE-MADE RICOTTA, FINE HERBES

FISH & CHIPS POTATO GAUFRETTE, LEMON-CAPER REMOULADE

SOUP SHOOTER SEASONAL PREPARATION

RAW BAR

SERVED FAMILY STYLE ON THE TABLE

CAST-IRON BROILED OR ICE-COLD SHELLFISH TOWER 45 PER PERSON

KING CRAB, EAST COAST OYSTERS, GULF SHRIMP, MAINE LOBSTER

RAW EAST COAST OYSTERS BY THE DOZEN 40 PER DOZEN

GIN-SPIKED COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE

TRADITIONAL SHRIMP COCKTAIL 15 PER PERSON

RAW HORSERADISH, GIN-SPIKED COCKTAIL SAUCE

REGIIS OVA CAVIAR SERVICE

ALL PRICED PER OUNCE

DOMESTIC ROYAL **90** KALUGA HYBRID **135** OSSETRA **195**



TASTING TRIO **415**

DUCK FAT-CORNBREAD MADELEINES
TRADITIONAL ACCOMPANIMENTS

HOUSE-MADE CHARCUTERIE & ARTISANAL CHEESE BOARD

25 PER PERSON

CHEF SELECTION OF:

TWO MEATS AND THREE CHEESES



PRICED PER PERSON-TAX & GRATUITY EXCLUDED

2 SELECTIONS PER COURSE "PROHIBITION" 105

3 SELECTIONS PER COURSE "BELLE MEADE" 125

4 SELECTIONS PER COURSE "BOURBON ROYALE" 140

AMUSE BOUCHE

TRIO OF DUCK-FAT FRIES

WHITE CHEDDAR, TRUFFLE-PARMESAN, DILL PICKLE-SPICED

APPETIZERS

CHOOSE SELECTIONS FROM BELOW

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

THE 'WEDGE'

BLUE CHEESE, BACON, PORK RIND, EGG, TOMATO, ONION, BUTTERMILK RANCH

'INSTANT' BACON

SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE

BUTTERNUT SQUASH BISQUE

BROWN BUTTER, "FOIE GOLD", HAZELNUT, SAGE

ORA KING SALMON CRUDO

LECHE DE TIGRE, AVOCADO, RADISH, PASSION FRUIT, HAZELNUT

ENTREES

CHOOSE SELECTIONS FROM BELOW

8 OZ **PRIME ANGUS FILET MIGNON**

14 OZ **PRIME KANSAS CITY STRIP**

ORA KING SALMON

FINE HERBES CITRONETTE

JOYCE FARMS' BRICK CHICKEN

ROSEMARY-GARLIC

PREMIUM SELECTIONS

6 OZ **AUSTRALIAN WAGYU FILET MIGNON 25 PER PERSON**

16 OZ **PRIME DELMONICO RIB EYE 20 PER PERSON**

16 OZ **45 DAY DRY-AGE NEW YORK STRIP 30 PER PERSON**

MISO-GLAZED CHILEAN SEA BASS 20 PER PERSON

ACCOMPANIMENTS & SAUCES

PRICED ADDITIONAL PER ITEM ORDERED

GRILLED GULF SHRIMP +20

ALASKAN KING CRAB & BÉARNAISE +25

GRILLED HALF MAINE LOBSTER +40

BLACK TRUFFLE BUTTER +7

BONE MARROW CRUST +13

BORDELAISE +5

CREAMY HORSERADISH +5

BÉARNAISE +5

STEAK SAUCE +5

CHIMICHURRI +5

SIDES

CHEF'S SELECTION OF SIGNATURE SIDES

SERVED FAMILY-STYLE

DESSERTS

CHOOSE 2 SELECTIONS FROM BELOW

SIGNATURE S'MORES

VALRHONA CHOCOLATE MOUSSE, HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

BAKED ALASKA

TOASTED MERINGUE, RASPBERRY SORBET, VANILLA ICE CREAM

WARM SUGAR BEIGNETS

TENNESSEE WHISKEY BUTTERSCOTCH CUSTARD

TRIO OF SORBETS

SEASONAL SELECTIONS

AFTER DINNER

PRICED ADDITIONAL PER PERSON

FULL COFFEE & TEA SERVICE +9

BOURBON CARAMEL POPCORN TAKEAWAY





Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 40+ restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as International Smoke, Michael Mina, Pabu, Bourbon Steak & Clock Bar.

