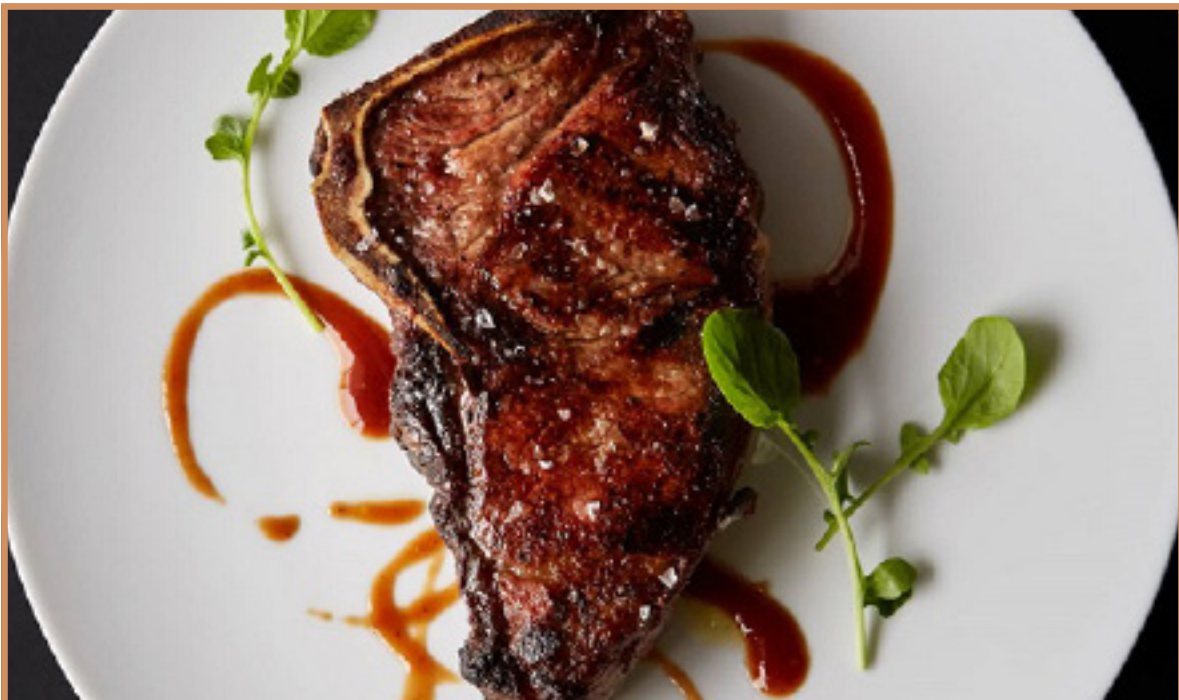


BOURBON STEAK  
WASHINGTON DC

## GROUP & PRIVATE EVENT DINING

A RARE EXPERIENCE. WELL DONE.



## **BOURBON STEAK WASHINGTON DC**

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK offers contemporary American fare with a focus on all natural, organic, and hormone free cuts of beef, poached and finished over the

### **PRIVATE DINING**

Ideal for leisure or business events, our Private Dining Room accommodates up to 20 guests for a seated dinner. The room has floor to ceiling windows with views of the C&O Canal and Rock Creek Park.



### **LOCATION:**

**FOUR SEASONS HOTEL WASHINGTON DC**  
2800 PENNSYLVANIA AVENUE NW  
WASHINGTON, DC 20007  
TEL: 202.944.9173

**DUE TO COVID RESTRICTIONS: TABLES WILL HAVE A MAXIMUM OF 6 PEOPLE, SPACED 6 FEET APART, AND MASKS ARE TO BE WORN WHEN NOT SEATED**

**MANAGING CHEF**  
MICHAEL MINA

**GENERAL MANAGER**  
JOSE GONZALEZ

**BATCH ROOM**  
6 SEATED

**EXECUTIVE CHEF**  
SEBASTIAN GIANNINI

**BARREL ROOM**  
12 SEATED

**WINE DIRECTOR**  
WINN ROBERTON

**SPIRIT (BATCH & BARREL)**  
20 SEATED

## ARRIVAL EXPERIENCE

### PASSED CANAPÉS

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

SERVED FAMILY STYLE ON THE TABLE

**FIG & GOAT CHEESE CROSTINI**

**MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS



**TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

**OYSTERS ROCKEFELLER** PERNOD CREAMED SPINACH, BACON

**BLUE CHEESE STEAK BITE** CRISPY YORKSHIRE PUDDING, HORSERADISH

**WAGYU BEEF TARTARE** FRENCH BREAKFAST RADISH, CRISPY BAGUETTE

**MAITAKE MUSHROOM** TEMPURA FRIED, MISO AÏOLI

### BSDC RAW BAR

SERVED FAMILY STYLE ON THE TABLE

**BOURBON STEAK SHELLFISH TOWER** AMERICAN MERROIR **45 PER PERSON**

**RAW OYSTERS BY THE DOZEN** NORTH & MID-ATLANTIC **45 PER DOZEN**

**CHILLED MAINE LOBSTER COCKTAIL** DIJONNAISE **40 PER PERSON**

**TRADITIONAL SHRIMP COCKTAIL** COCKTAIL SAUCE **25 PER PERSON**

## MENUS & PRICING

PRICED PER PERSON-TAX & GRATUITY EXCLUDED  
**2 SELECTIONS PER COURSE** "DUPONT CIRCLE" 105  
**3 SELECTIONS PER COURSE** "BRIGHTWOOD" 125  
**4 SELECTIONS PER COURSE** "PETWORTH" 140

### AMUSE BOUCHE

### APPETIZERS

#### TRIO OF DUCK FAT FRIES

MIXED HERB, TRUFFLE, OLD BAY

#### CHOOSE SELECTIONS FROM BELOW

##### GEM LETTUCE CAESAR

GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE

##### THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING



##### MICHAEL'S AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

##### HAND-CUT STEAK TARTARE

FRENCH BREAKFAST RADISH, CRISPY BAQUETTE

### ENTREES

#### CHOOSE SELECTIONS FROM BELOW

8 OZ **BLACK ANGUS FILET MIGNON**

12 OZ **NEW YORK STRIP** *PAINTED HILLS NATURAL, OR*

7 OZ **ORA KING SALMON**

SOFRITO, CHARRED LEMON

#### PAN-ROASTED CHICKEN

RED WINE JUS

### PREMIUM SELECTIONS

12 OZ **NEW YORK STRIP** *PAINTED HILLS +12*

14 OZ **RIB EYE** *PAINTED HILLS +24*

18 OZ **DRY-AGED BONE-IN NEW YORK STRIP** +30

### WORLD WIDE WAGYU

**A5 STRIPLOIN** KAGOSHIMA, JAPAN

**4 OZ** +111      **8 OZ** +279

14 OZ **MISHIMA RESERVE RIB EYE** +41

6 OZ **PETITE FILET MIGNON** SNAKE RIVER FARM +8

### ENTREE ACCOMPANIMENTS

#### PRICED ADDITIONAL PER ITEM ORDERED

**GRILLED SHRIMP +30**

**HALF MAINE LOBSTER +42**

**HORSERADISH CRUST +4**

**TRUFFLE BUTTER +5**

## SIDES

SERVED FAMILY STYLE | CHOOSE 3 SELECTIONS FROM BELOW

**SAUTEED SPINACH**

**WHIPPED POTATOES** FRESH CHIVES



**BLACK TRUFFLE MAC & CHEESE** ADD LOBSTER +18

**TRIO OF MUSHROOMS**

## PREMIUM SELECTIONS

SELECTIONS BELOW PRICED PER PERSON IN PARTY

**BRUSSEL SPROUTS** SWEET & SOUR GLAZE +5

**ROASTED HEIRLOOM CARROTS** WALNUTS +5

## DESSERTS

CHOOSE SELECTIONS FROM BELOW

**HEIRLOOM CARROT CAKE**

CANDIED PECANS, FROZEN YOGURT SHERBET

**BOURBON CHOCOLATE BAR**

BROWNIE, CARAMELIA MOUSSE, PEANUT BUTTER

**ARTISANAL CHEESE**

DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

**FRUIT PLATE**

DAILY SELECTION OF FRESH CUT FRUIT AND YOGURT



## DECOR PACKAGES

PLEASE NOTE THAT THE FOLLOWING PACKAGES ARE PRICED INDIVIDUALLY AND ARE ABLE TO BE UPGRADED FOR ADDITIONAL PRICING, PLEASE ASK THE PRIVATE DINING COORDINATOR FOR MORE INFORMATION!

### DISTILLERS CELEBRATION

GREAT FOR CORPORATE EVENTS, DINNER PARTIES, AND BIRTHDAYS!

**MAKE YOUR EVENT MORE SPECIAL FOR YOUR COMPANY, OR FOR THOSE WHOM YOU ARE ENTERTAINING BY ADDING SOME SIMPLE DECOR. THIS WOULD INCLUDE FLORAL ARRANGEMENTS, CANDLES, THEMES AND DECORATIONS. EXTRA CHARGES APPLY FOR SPECIAL THEMES AND DECOR REQUESTS. ASK FOR MORE DETAILS! | \$150**

### RACKHOUSE CELEBRATION

GREAT FOR SEASONAL EVENTS!

**FOR THOSE FUN, AND SEASONALLY THEMED EVENTS. MAKE THIS TIME OF THE YEAR EVEN MORE SPECIAL NO MATTER WHO YOU ARE PLANNING THIS EVENT FOR, BY INDULGING IN THE SEASON THROUGH BEAUTIFUL DECOR! EXTRA CHARGES APPLY FOR SPECIAL THEMES AND DECOR REQUESTS. ASK FOR MORE DETAILS! | \$500**

PLEASE NOTE THE FOLLOWING WINE OPTIONS ARE READILY AVAILABLE TO LARGE GROUP DINING

## BOURBON STEAK HOUSE WINES

### LET US DO THE WORK FOR YOU

OUR SOMMELIER TEAM WILL PICK OUT A CRISP, DRY, FOOD-FRIENDLY WHITE WINE & A DRY, CROWD-PLEASING RED TO MATCH YOUR MENU 1-3 DAYS BEFORE YOUR EVENT.

ANY STYLE PREFERENCE? PLEASE LET US KNOW.

**56/BTL**

## SOMMELIER'S SELECTION

### CHOOSE FROM BELOW

#### **SPARKLING**

POL ROGER *BRUT RESERVE*, CHAMPANGE **122**

#### **WHITE**

ERIC LOUIS, SANCERRE **84**

ICONOCLAST CHARDONNAY, RUSSIAN RIVER VALLEY **89**

#### **RED**

DAVIS BYNUM PINOT NOIR, RUSSIAN RIVER VALLEY **88**

ICONOCLAST CABERNET SAUVIGNON, STAGS LEAP DISTRICT, NAPA VALLEY **89**

## WINES TO REMEMBER

### CHOOSE FROM BELOW

#### **SPARKLING**

ERIC RODEZ *CUVEE DES GRAND VINTAGES*, CHAMPANGE **189**

#### **WHITE**

PARADISE SPRINGS CHARDONNAY, STA. RITA HILLS, CALIFORNIA **128**

#### **RED**

FRANK FAMILY CABERNET SAUVIGNON, NAPA VALLEY **144**

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? DIFFERENT PRICES?

PLEASE CONTACT OUR HEAD SOMMELIER, WINN ROBERTON AT

**WINN.ROBERTON@FOURSEASONS.COM**. HE WILL BE HAPPY TO CUSTOMIZE DIFFERENT OPTIONS FROM OUR JAMES BEARD NOMINATED WINE PROGRAM. CHEERS!

BRINGING IN YOUR OWN BOTTLE? PLEASE NOTE BOURBON STEAK'S CORKAGE FEE IS \$50 PER 750ML BOTTLE.



## SPIRIT



This private enclosed section of the restaurant hosts up to 60 guests for a standing reception and seats up to 36 guests for a seated function. The room has floor to ceiling windows with views of the C&O Canal and Rock Creek Parkway.

## BATCH & BARREL



These two rooms are each one half of the Spirit room with their own private entrances and sound-proof air wall. The Batch room can accommodate 14 guests for a seated function and includes a complimentary use 60" flat screen television.

Barrel is Similar to the Batch room, this private room accommodates up to 16 guests for a seated function. Although this room is not equipped with a television, it features an extra wall of windows with beautiful views of the C&O canal





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 38 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 RN74, Michael Mina, Bourbon Steak and Clock Bar.