



BOURBON STEAK



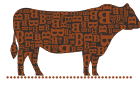
PRIVATE DINING

YEAR

2020/21

A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

SCOTTSDALE

EXPERIENCE ONE OF SCOTTSDALE'S PREMIER STEAKHOUSES

Acclaimed chef Michael Mina offers contemporary American fare with a focus on the finest all-natural, organic and hormone-free cuts of beef poached in butter and finished over a mesquite wood-burning grill. Also featured are American Wagyu Beef, creative variations of poultry and fish dishes, Mina's famous bar burgers, and duck fat fries.

BOURBON STEAK'S sensual, upscale and modern atmosphere boasts a 3,000-bottle wine cellar, an extensive collection of Champagne, Burgundy and Bordeaux and classically-engineered cocktails using pure ingredients and hand-crafted spirits. BOURBON STEAK is conveniently located within the Fairmont Scottsdale Princess resort with a separate entrance at the front drive and valet parking. BOURBON STEAK has earned AAA's prestigious Four-Diamond award each year since opening in 2008.



LOCATION

FAIRMONT SCOTTSDALE PRINCESS

7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
TEL: 480.585.2709

CELEBRITY CHEF

MICHAEL MINA

EXECUTIVE CHEF

SARA GARRANT

GENERAL MANAGER

ANDREW MCLAUGHLIN

SOMMELIER

MAKI POTTENGER



BOURBON STEAK

SCOTTSDALE

DINING ROOMS ONE & TWO

These semi-private, side by side dining rooms can be combined to create a large dining space. Both rooms allow for direct access to the Terrace.

108 COMBINED TOTAL SEAT COUNT

38 ROOM ONE TOTAL SEAT COUNT

70 ROOM TWO TOTAL SEAT COUNT

PRIVATE DINING ROOM

This private enclosed section of the restaurant boasts a sleek, contemporary design.

40 SEATED | 60 RECEPTION



PRIVATE DINING TERRACE

This private outdoor patio area overlooks the Resort's lush landscaped grounds and East Pool.

50 SEATED | 60 RECEPTION



SEMI-PRIVATE DINING ATRIUM

This semi-private area of the restaurant offers an intimate experience, perfect for small social or business gatherings.

20 SEATED



CHEF'S TABLE

This semi-private area adjacent to the main dining area while offering the contagious atmosphere of the restaurant floor.

12 SEATED

FIRESIDE

For intimate events under a starlit sky, our four cozy fire pits can be reserved individually or the entire fire pit area can be reserved exclusively including access to the adjacent lawn.

8 SEATED (PER FIRE PIT) | 50 RECEPTION



COLD CÀNAPES

- GAZPACHO SHOOTERS** FENNEL POLLEN, EVOO
- TOMATO SKEWERS** HOUSE-MADE MOZZARELLA, BASIL, BALSAMIC
- POACHED SHRIMP** GREEN GODDESS DRESSING, CRISPY RICE PAPER
- LOBSTER "ROLLS"** HOUSE-MADE BRIOCHE, HERB AÏOLI
- TUNA POPPER** SRIRACHA AÏOLI, JALAPEÑO, CRISPY RICE CRACKER
- SPICY CRAB ROLL** KING CRAB, LUMP CRAB, PONZU GEL
- SMOKED SALMON SALAD** CREAM CHEESE, DILL, GRILLED BREAD
- BEEF TARTARE** GOAT CHEESE, CRÈME FRAÎCHE, LEMON
- SEABASS CEVICHE** CITRUS, HABANERO, CILANTRO

HOT CÀNAPES

- WILD MUSHROOM ARANCINI** RISOTTO, PARMIGIANO-REGGIANO
- TEMPURA PRAWNS** WASABI CRÈME FRAÎCHE
- BEEF TENDERLOIN SKEWERS** CUCUMBER, SMOKED PAPRIKA AÏOLI
- PORK BELLY CONFIT** MARINATED NAPA CABBAGE, HAWAIIAN ROLL
- BRAISED SHORT RIB** PISTACHIO, PARMESAN CREMA
- GRILLED SAUSAGE SKEWER** BEER MUSTARD, PICKLED CABBAGE
- SEARED AHI TUNA** SWEET POTATO, BLACKBERRY AGRODOLCE, CHIVE
- LAMB MEATBALLS** TZATZIKI, MINT, GRILLED PITA
- POTATO CROQUETTES** AGED CHEDDAR, CHORIZO OIL, FINES HERBS

SELECTION OF THREE 18. PER HALF HOUR PER PERSON

SELECTION OF FIVE 25. PER HALF HOUR PER PERSON

ADDITIONAL CHOICES 4. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%)

CANAPÉS CAN BE SERVED RECEPTION STYLE PASSED, STATIONARY, OR ON THE TABLE BEFORE AMUSE.

SHELLFISH DISPLAYS

- OYSTERS ON THE HALF SHELL** 24. PER HALF DOZEN
- CHILLED MAINE LOBSTER** 25. PER HALF LOBSTER
- CHILLED SHRIMP** 15. PER HALF DOZEN
- CHILLED ALASKAN KING CRAB LEGS** 34. PER QUARTER POUND

PRINCESS PLATTER 35. PER PERSON

MAINE LOBSTER, KING CRAB LEGS, POACHED SHRIMP, OYSTERS, POKE

CHOICE OF: CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

OR

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
DIJONNAISE
GREEN GODDESS



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

TRUFFLE, GARLIC & HERB, BLUE CHEESE

FIRST COURSE

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

LITTLE GEM, CROUTONS, PARMIGIANO-REGGIANO

ICEBERG WEDGE SALAD

APPLEWOOD-SMOKED BACON, TOMATO, POINT REYES BLUE CHEESE

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLES,
SEASONALLY-INFLUENCED INGREDIENTS

GREEN GODDESS

QUINOA, LENTILS, AVOCADO, HERBS

SEASONAL SOUP

SEASONALLY-INFLUENCED GARNISH

SECOND COURSE

SERVED WITH CHEF'S SELECTION OF
THREE SIDE DISHES FOR THE TABLE

PRE-SELECT THREE:

SALMON

JIDORI CHICKEN

WILD MUSHROOM RISOTTO

C.A.B. FILET MIGNON 8 OZ

C.A.B. "DELMONICO" RIBEYE 16 OZ 12. PER PERSON SUPPLEMENT

THIRD COURSE

PRE-SELECT ONE:

BOURBON BAR

DARK CHOCOLATE, PEANUT BUTTER

VANILLA CRÈME BRÛLÉE

WARM NUTMEG BEIGNETS

MIXED BERRY BAR

BROWN SUGAR OAT CRUST, GREEK YOGURT ICE CREAM

95. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON

DESSERT DUO 4. PER PERSON



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

TRUFFLE, GARLIC & HERB, BLUE CHEESE

FIRST COURSE

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

LITTLE GEM, CROUTONS, PARMIGIANO-REGGIANO

ICEBERG WEDGE SALAD

APPLEWOOD-SMOKED BACON, TOMATO, POINT REYES BLUE CHEESE

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLES,
SEASONALLY-INFLUENCED INGREDIENTS

SECOND COURSE

PRE-SELECT TWO:

MICHAEL'S TUNA TARTARE

ANCHO CHILE, PEAR, SESAME OIL

BACON AND EGG

PORK BELLY CONFIT, CRISPY POACHED EGG, ONION JAM

GRILLED THREE-CHEESE SANDWICH

CHEF'S SEASONAL SOUP

THIRD COURSE

SERVED WITH CHEF'S SELECTION OF
THREE SIDE DISHES FOR THE TABLE

PRE-SELECT THREE:

SALMON

JIDORI CHICKEN

WILD MUSHROOM RISOTTO

C.A.B. FILET MIGNON 8 OZ

CHILEAN SEABASS 12. PER PERSON SUPPLEMENT

C.A.B. "DELMONICO" RIBEYE 16 OZ 12. PER PERSON SUPPLEMENT

FOURTH COURSE

PRE-SELECT ONE:

BOURBON BAR

DARK CHOCOLATE, PEANUT BUTTER

VANILLA CRÈME BRÛLÉE

WARM NUTMEG BEIGNETS

MIXED BERRY BAR

BROWN SUGAR OAT CRUST, GREEK YOGURT ICE CREAM

115. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON

DESSERT DUO 4. PER PERSON



FIRST COURSE

PRE-SELECT TWO:

FARMER'S MARKET GREENS

MIXED TENDER GREENS, SHAVED VEGETABLE,
SEASONALLY-INFLUENCED INGREDIENTS

MICHAEL'S TUNA TARTARE

ANCHO CHILE, PEAR, SESAME OIL

BEEF TARTARE

NEW YORK STRIP, TRADITIONAL GARNISH, GRILLED PITA

LOBSTER BISQUE

FINGLERING POTATO, LOBSTER KNUCKLES

GREEN GODDESS

QUINOA, LENTILS, AVOCADO, HERBS

SEASONAL SOUP

SEASONALLY-INFLUENCED GARNISH

SECOND COURSE

PRE-SELECT TWO:

WILD MUSHROOM RISOTTO

TRUFFLE EMULSION, PARMIGIANO-REGGIANO

MESQUITE-GRILLED CHILEAN SEABASS

NORI EMULSION, CHARRED LEMON

MESQUITE-GRILLED SALMON

NORI EMULSION, CHARRED LEMON

THIRD COURSE

SERVED WITH CHEF'S SELECTION OF
THREE SIDE DISHES FOR THE TABLE

PRE-SELECT TWO:

KUROBUTA PORK CHOP CARROT REDUCTION

WOOD-ROASTED "DELMONICO" RIBEYE CARROT REDUCTION

WOOD-ROASTED FILET MIGNON CARROT REDUCTION

JIDORI CHICKEN CARROT REDUCTION

FOURTH COURSE

PRE-SELECT ONE:

BOURBON BAR

DARK CHOCOLATE, PEANUT BUTTER

VANILLA CRÈME BRÛLÉE

WARM NUTMEG BEIGNETS

MIXED BERRY BAR

BROWN SUGAR OAT CRUST, GREEK YOGURT ICE CREAM

135. PER PERSON

PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%). GRATUITY NOT INCLUDED.
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.

MENU UPGRADES

SPARKLING GREET 15. PER PERSON

DESSERT DUO 4. PER PERSON



WINE SOMMELIER

Our resident Wine Sommelier is versed in our more than 1600+ bottles of wine housed within our extensive wine cellar at BOURBON STEAK. She is also proficient in the history and vintages and has a deep knowledge of our 500+ labels including each of their individual tasting notes and expressions.

COCKTAIL & MIXOLOGY INSTRUCTIONAL CLASSES

Give your guests the opportunity to join our mixologist for an exciting and interactive libations course in the bar and lounge or one of our private dining rooms. All classes include education and background information for all ingredients provided, Q&A session and printed recipes to take home.

30-MINUTE CLASS

Guests will be greeted with one sample cocktail upon seating. Cocktail will be prepared for the guest with a focus on theory and technique. Class includes cocktail, instruction and printed recipes.

20. PER PERSON PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%)

30-MINUTE CLASS

Guests will be greeted three sample (tasting size) cocktails and Chef's choice of tray-passed canapés upon seating. Guests will be given the opportunity to work "hands on" with house-made ingredients. Class includes cocktails canapés, instruction and printed recipes.

35. PER PERSON PLUS TAX (8%) AND TAXABLE SERVICE CHARGE (24%)



CIGAR ROLLER

A trained cigar roller will set up a display with humidors, a large selection of antiques and cigar artifacts. Traditional rolling tools and bunches of raw tobacco will be used by the roller to entertain the guests. The attendant will educate the guests with exciting stories about the history of cigars and how a cigar is constructed. This is, by far, the most popular option and a favorite part of any event. Available in outdoor locations only.

850. PER ROLLER CIGAR PACKAGES START AT \$12 PER CIGAR PLUS TAX

ACOUSTIC GUITARIST

Add a professional acoustic guitarist to your event for ambiance everyone will enjoy. From background music to classical and jazz styles, your guests will be wowed by live entertainment.

1 HOUR 400.

2 HOURS 500.

3 HOURS 600.

4 HOURS 700.

OUR IN-HOUSE TEAM OF DESIGNERS WILL TURN MOMENTS INTO MEMORIES BY ENHANCING YOUR SPECIAL EVENT WITH ENTERTAINMENT, CUSTOM LINENS, FLORAL, ETC. FOR FURTHER INFORMATION OR ADDITIONAL SOLUTIONS (SUCH AS TRANSPORTATION, GIFTS, ETC) , PLEASE CALL 480-585-2646 OR BY EMAIL ADVENTUREARIZONA@FAIRMONT.COM. PRICING SUBJECT TO AVAILABILITY.





Michael Mina's story is one of over two decades of influence, passion, and achievement. Michelin-starred MICHAEL MINA, Michael's flagship restaurant in the heart of San Francisco, represents the culmination of his core culinary philosophies, Middle Eastern heritage, lauded chronicles as a chef and restaurateur, and personal character. A crown jewel of Michael's restaurant empire, MICHAEL MINA is the eponymous signature restaurant which opened in the same location (formerly AQUA) and city where Michael first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Gayot Restaurateur of the Year 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 continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.

Michael'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 over 40 operations including:

- ARCADIA / SAN JOSE
- BARDOT BRASSERIE / LAS VEGAS
- BOURBON STEAK / DC, GLENDALE, MIAMI, NASHVILLE, ORANGE COUNTY, SANTA CLARA, SCOTTSDALE
- BOURBON PUB and MICHAEL MINA'S TAILGATE / SANTA CLARA
- CAL MARE / LOS ANGELES, SPRINGFIELD
- CLOCK BAR / SAN FRANCISCO
- INTERNATIONAL SMOKE / SAN FRANCISCO, HOUSTON, AVENTURA, SAN DIEGO
- LOCALE MARKET and FARMTABLE CUCINA / ST. PETERSBURG, FLORIDA
- MARGEAUX BRASSERIE and PETIT MARGEAUX / CHICAGO
- MICHAEL MINA / SAN FRANCISCO, LAS VEGAS
- MINA BRASSERIE / DUBAI
- MINA'S FISH HOUSE / OAHU
- PABU / SAN FRANCISCO, BOSTON
- PIZZA & BURGER / MIAMI BEACH
- PUB 1842 / LAS VEGAS
- RN74 / SEATTLE
- STRIPSTEAK / LAS VEGAS, MIAMI BEACH, WAIKIKI
- THE HANDLE BAR / JACKSON HOLE
- THE RAMEN BAR / SAN FRANCISCO
- THE STREET: A MICHAEL MINA SOCIAL HOUSE / WAIKIKI
- TRAILBLAZER TAVERN / SAN FRANCISCO.

FOR A COMPLETE LIST OF RESTAURANTS, PLEASE VISIT: WWW.MICHAELMINA.NET



Sara grew up in a tight-knit community of commercial salmon fisherman in South Central, Alaska. Witnessing first-hand what a cohesive team, with a good captain, can truly accomplish, she developed a “make it happen” attitude. Meals were a big part of the summer, and Sara spent a lot of time in the kitchen, from a young age, with her mom cooking for crews or 12–15 people. The Pacific Ocean still calls her back to Alaska, when the salmon start their yearly run back to the river. Here, she spends the long days with her immediate and “adopted summer time” family, from mornings in the boats, to evenings helping her mom prep the next day’s meals.

After high school graduation, Sara went to culinary school for pastry in Ottawa at Le Cordon Bleu, where she was introduced into the savory side of the kitchen. From there she headed to the “lower-48”, landing in Phoenix, where she began working at various restaurants in the Valley; most notably was Noca, where she developed her culinary style under Chef Chris Curtiss, who opened her eyes to not only ingredients and cooking techniques she had not been exposed to before, but a true appreciation of local produce, sustainable seafood and a general respect of the products used on a daily basis.

Wanderlust kicked in and Sara moved to San Diego, working as a Chef de Partie, at Addison at the Grand del Mar for a season. In 2012, she moved back to help open Isabella’s Kitchen at Grayhawk Golf Club. The opportunity presented itself to work with Chef Curtiss again at Bourbon Steak Scottsdale at the Fairmont Princess in the fall of 2013, where she stayed into the spring of 2015, helping the team transition as Chef Jeremy McMillian took helm. Staying with the Mina group, Sara transferred to Miami to spend a season at what was Michael Mina 74 at Fontainebleau Miami Beach as the Senior Sous Chef. Cue to fall 2017, back at Bourbon Steak Scottsdale, Sara was promoted as Executive Chef. She is passionate about creating dining experiences that guests will enjoy and want to return many times for, while cultivating a culture of respect, inspiration and commitment to the culinary team.

Sara’s downtime is spent between the local dog parks in Central Phoenix, where she tries to tire out her Jack Russell terrier, Kalgin, and when that feat is complete, she spends time in her art room, jamming out to music and mentally recharging with acrylic paints and blank canvases.

“GIVE IT A LITTLE LOVE. IF YOU TAKE THE TIME TO TREAT THE PRODUCTS WE ARE LUCKY ENOUGH TO USE WITH RESPECT FROM START TO FINISH, I HONESTLY FEEL THE GUEST CAN TASTE THE DIFFERENCE.”

