



BOURBON STEAK

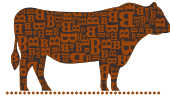


PHARMACEUTICAL

2021

A RARE EXPERIENCE. WELL DONE.





## BOURBON STEAK

LOS ANGELES

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse greater Los Angeles has been waiting for. Antique mirrors and brushed brass adorn the dining room where guests are treated to impeccable tableside service.

### PRIVATE DINING

Our private space accommodates up to 24 guests at one long table for a seated dinner. The restaurant is also available to reserve in its' entirety. Bourbon Steak is also available for private lunch events.

### LOCATION

#### THE AMERICANA AT BRAND

237 S. BRAND BOULEVARD  
GLENDALE, CA 91204  
TEL: 818.839.4130



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#### MANAGING CHEF

MICHAEL MINA

#### EXECUTIVE CHEF

DENNIS BERNARDO

#### GENERAL MANAGER

CHRIS KOTT

#### SOMMELIER

WILLIAM MOUNTFORD

#### SEATING CAPACITY

130 TOTAL SEAT COUNT  
DINING ROOM 90  
LOUNGE 40

#### RECEPTION CAPACITY

FULL RESTAURANT 200  
DINING ROOM 100  
LOUNGE 50  
SALON + PATIO 50

#### PRIVATE DINING ROOM

24 SEATED (1 LONG TABLE)

#### THE SALON

14 SEATED  
20 RECEPTION

## **PHARMACEUTICAL EVENTS AT BOURBON STEAK**

WE ARE PROUD TO OFFER AN ALL-INCLUSIVE DINNER PACKAGE FOR GROUPS  
THAT ARE SUBJECT  
TO STRICT COMPANY PRICE GUIDELINES:

**THE \$125 DINNER PACKAGE INCLUDES A THREE-COURSE PRIX-FIXE MENU,  
NON-ALCOHOLIC BEVERAGES, BEER, WINE, 10.25% TAX, 20% GRATUITY,  
AND 3% TAXED EVENT FEE.**

THE PACKAGE DOES NOT INCLUDE COCKTAILS, SPECIALTY COFFEE,  
AUDIO-VISUAL, FLORAL OR ANY OTHER SUCH ITEMS.

SAMPLE MENUS ARE PROVIDED AND MENU ITEMS  
ARE SUBJECT TO CHANGE BASED UPON SEASONALITY AND AVAILABILITY.  
NO ALTERATIONS OR SUBSTITUTIONS MAY BE MADE TO THE MENU,  
AND THE WINES SERVED WILL BE SELECTED BY OUR LEAD SOMMELIER.  
**MENU IS NOT AVAILABLE FOR CARRY OUT.**

FOR ADDITIONAL INFORMATION, INCLUDING PHOTOGRAPHS,  
PLEASE VISIT OUR WEBSITE AT [WWW.MICHAELMINA.NET](http://WWW.MICHAELMINA.NET)

TO SCHEDULE YOUR EVENT PLEASE CONTACT:

**818-839-4130 • [EVENTS-LA@BOURBONSTEAK.COM](mailto:EVENTS-LA@BOURBONSTEAK.COM)**

WE APPRECIATE YOUR INTEREST IN BOURBON STEAK AND LOOK FORWARD  
TO CREATING A MEMORABLE EVENT FOR YOU AND YOUR GUESTS.



## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

ADOBO SPICE, GARLIC ROSEMARY, PICKLE SPICE

## FIRST COURSE

SERVED FAMILY STYLE

### CHOPPED CAESAR SALAD

LITTLE GEM LETTUCE, PARMESAN, GARLIC STREUSEL

### HOUSE SALAD

MIXED GREENS, RADISH, CUCUMBER, TOMATO, CABERNET VINAIGRETTE

## SECOND COURSE

CHOICE OF THE FOLLOWING:

### 8 oz. FILET MIGNON

### PAN-ROASTED CHICKEN

### 7 oz. GRILLED SALMON

### TRUFFLED PASTA

WILD MUSHROOM, PARMESAN

### SIDES

CLASSIC POTATO PUREE

BLACK TRUFFLE MAC AND CHEESE

CREAMED SPINACH AND FETA

## THIRD COURSE

CHOICE OF THE FOLLOWING:

### LEMON OLIVE OIL CAKE

MARKET BERRIES, WHIPPED CREAM

### CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUT AND BUTTERSCOTCH CRUMBLE

**125 PER PERSON**

TAX AND GRATUITY INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY









Bourbon Steak Los Angeles – Chef Michael Mina’s love letter to the classic American steakhouse experience – offers a unique blend of classic Americana infused with Chef Michael Mina’s arsenal of world flavors and signature flair for the dramatic. Offering the best steak, seafood, and wine selection in the greater Los Angeles area, Bourbon Steak allows guests to indulge in the most luxurious, aromatic, and craveable creations set to its own soundtrack, courtesy of the signature piano bar.

Whether celebrating anything from a special occasion all the way to simply making it through another day at the office – whatever the occasion, step into a world of modern vintage and celebrate in style with Bourbon Steak. And no stop at Bourbon Steak would be complete without partaking in one-of-a-kind whiskey and cocktail experience courtesy of MINA’s signature whiskey cart.

