



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

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
ROBERT CURTIS

WINE DIRECTOR
WINN ROBERTON

GENERAL MANAGER
JOSE GONZALEZ

BATCH ROOM
20 SEATED

BARREL ROOM
22 SEATED

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

ARRIVAL EXPERIENCE

PASSED CANAPÉS

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

SERVED FAMILY STYLE ON THE TABLE OR PASSED

FIG & GOAT CHEESE CROSTINI

MARYLAND CRAB CAKE PINK PEPPERCORN TARTAR SAUCE, COMPRESSED CUCUMBERS

OYSTERS ROCKEFELLER PERNOD CREAMED SPINACH, BACON

BLUE CHEESE STEAK BITE CRISPY YORKSHIRE PUDDING, HORSERADISH

MAITAKE MUSHROOM TEMPURA FRIED, MISO AÏOLI

TOMATO AND MELON WITH FROMAGE BLANC COMPRESSED MELON AND TOMATO
WITH CALABRIAN CHILE VINAIGRETTE AND FROMAGE BLANC

STEAK TARTARE LETTUCE CUPS STEAK TARTARE WITH GEM CAESAR CUPS

BSDC RAW BAR

SERVED FAMILY STYLE ON THE TABLE OR SET AS A DISPLAY

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**

TUNA TARTARE ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL **30 PER**

MENUS & PRICING

PRICED PER PERSON-TAX & GRATUITY EXCLUDED
2 SELECTIONS PER COURSE "DUPONT CIRCLE" 115
3 SELECTIONS PER COURSE "BRIGHTWOOD" 135
4 SELECTIONS PER COURSE "PETWORTH" 150

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

MELON GAZPACHO

LEMON VERBENA, SUNGOLD TOMATO, CREME FRAICHE

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

8 OZ **7X PICANHA** +15

14 OZ **RIB EYE** *CAPE GRIM* +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 **7X FILET OF RIB** +15

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

SOFRITO BRAISED SQUASH TOASTED HAZELNUTS

SAUTÉED BROCCOLINI GARLIC CRUMBLE +5

CREAMED SPINACH CRISPY SHALLOTS +5

DESSERTS

CHOOSE SELECTIONS FROM BELOW

BOURBON BASQUE CHEESECAKE

CANDIED PECANS, FROZEN YOGURT SHERBET

24K CHOCOLATE MOLTEN CAKE SUNDAE

WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS

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! | \$160

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! | \$510

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

THIÉNOT *BRUT*, CHAMPANGE **108**

WHITE

ERIC LOUIS, SANCERRE **84**

ICONOCLAST CHARDONNAY, RUSSIAN RIVER VALLEY **89**

RED

MAISON NOIR O.P.P. PINOT NOIR, WILLAMETTE VALLEY, OREGON **92**

ICONOCLAST CABERNET SAUVIGNON, NAPA VALLEY **96**

WINES TO REMEMBER

CHOOSE FROM BELOW

SPARKLING

RUINART *BLANC DES BLANCS*, CHAMPANGE **175**

WHITE

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

RED

MASSOLINO NEBBIOLO, BAROLO, PIEDMONT, ITALY **220**

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 42 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 20 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 22 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.