BOURBON STEAK

PRIVATE DINING

YEAR 2021 | A RARE EXPERIENCE, WELL DONE.



BOURBON STEAK

ORANGE COUNTY



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



PRIVATE DINING

Our private space accommodates up to 24 guests for a seated dinner. The restaurant is also available to reserve in its' entirety.

LOCATION

WALDORF ASTORIA MONARCH BEACH
1 MONARCH BEACH RESORT
DANA POINT, CA 92629

TEL: 949.234.3378

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
CHRIS SANCHEZ

GENERAL MANAGER
AARON SMITH

SOMMELIER
MICHELLE MORIN

EVENTS CONTACT
KELLY RICE

EMAIL:
KELLY.RICE@
WALDORFASTORIA.COM

EVENTS PHONE: 949.234.3210

SEATING CAPACITY

PRIVATE DINING ROOM
24 SEATED

RESTAURANT BUYOUT
120 SEATED

BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH A SELECTION OF DELECTABLE TRAY-PASSED CANAPÉS
(MINIMUM 25 PIECES PER SELECTION)

COLD CANAPÈS

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **11 ea**
TUNA & KAMPACHI POPPERS CRISPY SUSHI RICE, TOBIKO **11 ea**
ROASTED HEIRLOOM BEETS WHIPPED GOAT CHEESE, TARO CHIPS **12 ea**
MAINE LOBSTER 'ROLL' TOASTED BRIOCHE **16 ea**
CAVIAR 'TOTS' DUCK FAT POTATOES **19 ea**
SMOKED SALMON BLINI CITRUS CRÈME FRAÎCHE **12 ea**
STEAK TARTARE TRADITIONAL GARNISHES **15 ea**

HOT CANAPÈS

KUROBUTA PORK BELLY BOURBON-SOY GLAZE **11 ea**
POTATO CROQUETTES TRUFFLE AIOLI **10 ea**
GRILLED BEEF SKEWER TARE SAUCE **14 ea**
BOURBON SLIDER BLUE CHEESE **13 ea**
TEMPURA OYSTER ESPELETTE DIJONNAISE **12 ea**
DUNGENESS CRAB CAKE REMOULADE **12 ea**
EDAMAME FALAFEL CUCUMBER YOGURT **8 ea**

FIRST COURSE

CHOICE OF

HEARTS OF HYDROPONIC BIBB LETTUCE
FENNEL, RADISH, CITRUS VINAIGRETTE

CAESAR SALAD
GARLIC CROUTONS, PARMESAN VINAIGRETTE

SECOND COURSE

CHEF'S SELECTION
OF SIDES SERVED
FAMILY-STYLE
FOR EACH TABLE

8 OZ. ANGUS FILET MIGNON
RED WINE REDUCTION

16OZ PRIME DELMONICO RIBEYE
30 PER PERSON SUPPLEMENT

FAROE ISLAND SALMON
CONFIT FENNEL, CITRUS

MARY'S ROAST CHICKEN
NATURAL JUS

DESSERT

CHOICE OF

BOURBON CHOCOLATE BAR
PEANUT BUTTER, PRETZEL, ALMOND

TOASTED COCONUT PANNA COTTA
FARMER'S MARKET FRUIT, SEASONAL SORBET

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

MENU ENHANCEMENTS

FIRST COURSE
SUBSTITUTIONS

CAVIAR PARFAIT
55 PER PERSON

AHI TUNA TARTARE
18 PER PERSON

MENU ENHANCEMENTS

ADDITIONAL
APPETIZER COURSE

CAVIAR PARFAIT
70 PER PERSON

AHI TUNA TARTARE
22 PER PERSON

CHILLED SHELLFISH FOR THE TABLE
30 PER PERSON

GULF SHRIMP COCKTAIL FOR THE TABLE
29 PER PERSON

WINE PAIRINGS

95 PER PERSON

155 PER PERSON FOR GRAND WINE PAIRINGS

130 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

CHEF'S TASTING MENU

HEIRLOOM BEET CAPRESE
GOAT CHEESE PANNA COTTA, PISTACHIO CRUMBLE
RED WINE VINAIGRETTE

AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE
SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

8 OZ BLACK ANGUS FILET MIGNON
TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR
PEANUT BUTTER, PRETZEL, ALMOND

195 PER PERSON
TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINE PAIRINGS

95 PER PERSON

155 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN

CHEF'S TASTING MENU

MICHAEL'S CAVIAR PARFAIT
OSETRA CAVIAR, SMOKED SALMON
POTATO CAKE, WHIPPED CRÉME FRAÎCHE

AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE
SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

SNAKE RIVER FARMS EYE OF THE RIB EYE
TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR
PEANUT BUTTER, PRETZEL, ALMOND

255 PER PERSON
TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINE PAIRINGS

95 PER PERSON

155 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN





EVENTS CONTACT: KELLY RICE

EMAIL: KELLY.RICE@WALDORFASTORIA.COM

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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 33 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, Bourbon Steak and Clock Bar.