



BOURBON STEAK

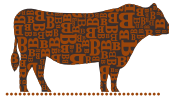


PRIVATE DINING

DINNER
2021

A RARE EXPERIENCE. WELL DONE.





SEATTLE

ENCOMPASSING ALL THE TRADITION OF A CLASSIC STEAKHOUSE WITH CHEF MICHAEL MINA'S MODERN FLAIR, BOURBON STEAK IS THE STEAKHOUSE GREATER SEATTLE HAS BEEN WAITING FOR. ANTIQUE MIRRORS AND A CLASSIC, HORSESHOE CENTER BAR, ANCHOR THE DINING ROOM WHERE GUESTS ARE TREATED TO IMPECCABLE TABLESIDE SERVICE.

PRIVATE DINING

IDEAL FOR LEISURE OR BUSINESS EVENTS, OUR PRIVATE DINING ROOM ACCOMMODATES 14 GUESTS AT ONE LONG TABLE. THE SEMI-PRIVATE SALON IS PERFECT FOR INTIMATE DINNERS OR COCKTAIL RECEPTIONS. THE RESTAURANT IS AVAILABLE TO RESERVE IN ITS' ENTIRETY. BOURBON STEAK IS ALSO AVAILABLE FOR PRIVATE LUNCH EVENTS.

LOCATION

THE JOSHUA GREEN BUILDING
1433 4TH AVE
SEATTLE, WA 98101
TEL: (206) 741-1044



MANAGING CHEF

MICHAEL MINA

SEATING CAPACITY

ENTIRE DINING ROOM 96

PRIVATE DINING ROOM

14 SEATED (1 TABLE)

EXECUTIVE CHEF

ADAM REECE

RECEPTION CAPACITY

FULL RESTAURANT 200

PRIVATE DINING ROOM

22 STANDING

SOMMELIER

JEREMY SHANKER



BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH A SELECTION OF DELECTABLE CANAPÉS.

CANAPES

PRICED PER DOZEN

AHI TUNA TARTARE PINE NUTS 58

TEMPURA HAMA HAMA OYSTER GREEN GODDESS 48

HAND-CUT STEAK TARTARE CRISPY POTATO CHIPS 58

PORK BELLY SKEWERS BLACK PEPPER-SOY GLAZE 38

CRAB LETTUCE CUPS DIJONNAISE 68

BEET 'HUMMUS' CUCUMBER 28

CAVIAR & CHIPS CRÈME FRAÎCHE 105

SHELLFISH

LOCAL OYSTERS ON THE HALF-SHELL GREEN APPLE-CHAMPAGNE MIGNONETTE 6^{PC} / 24

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 4^{PC} / 22

ICE-COLD SHELLFISH PLATTER SERVES 2-4 GUESTS 140

4 OYSTERS, 4 SHRIMP, HALF MAIN LOBSTER, KING CRAB, SALMON TARTARE

RED MISO-BROILED SHELLFISH PLATTER SERVES 2-4 GUESTS 140

4 OYSTERS, 4 SHRIMP, HALF MAIN LOBSTER, KING CRAB, OCTOPUS

LARGE FORMAT DISPLAYS

ARTISANAL CHEESE BOARD LOCAL HONEY, WHOLE GRAIN MUSTARD (SERVES 10) 145

VEGETABLE CRUDITÉ MARKET VEGETABLES, BUTTERMILK RANCH (SERVES 10) 60



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

FIRST COURSE

SERVED FAMILY STYLE

SELECT THREE FOR THE TABLE:

THE 'WEDGE'

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

TRUFFLE CAESAR

SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

ROASTED BEET 'CARPACCIO'

CHICORIES, GRAPE, APPLE, WALNUT, DIJON VINAIGRETTE

'INSTANT' BACON

PURE COUNTRY PORK BELLY, TEMPURA OYSTER, SAVOY CABBAGE

*** KING SALMON SASHIMI**

PASSION FRUIT, AVOCADO, RADISH, MICRO-CILANTRO

*** MICHAEL'S TUNA TARTARE**

ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

SECOND COURSE

SERVED FAMILY STYLE

12 oz. PRIME NY STRIP

ROASTED KING SALMON

SIDES

ROASTED BROCCOLI

BLACK TRUFFLE MAC & CHEESE

BRUSSELS SPROUTS

THIRD COURSE

SERVED FAMILY STYLE

WARM NUTMEG BEIGNETS

VANILLA CRÈME BRÛLÉE, CONFECTIONER'S SUGAR

\$96 PER PERSON

MENU PRICING SUBJECT TO CHANGE AND NOT INCLUSIVE OF BEVERAGES, TAX, 5% SETUP FEE OR SERVICE CHARGES.

SUPPLEMENTS

SIGNATURE LOBSTER POT PIE - TO SHARE (SERVES 2-3) **130**

SAUCE TRIO (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **10**



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

FIRST COURSE

CHOICE OF THE FOLLOWING:

THE 'WEDGE'

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

BEETROOT 'CARPACCIO'

ARUGULA, GRAPE, HAZELNUT, RED WINE VINAIGRETTE

TRUFFLE CAESAR

SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

*** MICHAEL'S TUNA TARTARE**

ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

SECOND COURSE

CHOICE OF THE FOLLOWING:

8 oz. FILET MIGNON

ROASTED KIRSOP FARMS CHICKEN

ROASTED KING SALMON

BUTTERNUT SQUASH AGNOLOTTI (VEGETARIAN)

16 oz. BONELESS RIBEYE (SUPPLEMENT +15)

SIDES- SERVED FAMILY STYLE

CLASSIC POTATO PUREE

BRUSSEL SPROUTS

CREAMED SPINACH

THIRD COURSE

CHOICE OF THE FOLLOWING:

BASQUE CHEESECAKE

HONEY-SESAME CRUNCH

24K DARK CHOCOLATE MOLTEN CAKE SUNDAE

WHIPPED CREAM, GOLD LEAF, CRUNCHY WAFER PEARLS

\$126 PER PERSON

MENU PRICING SUBJECT TO CHANGE AND NOT INCLUSIVE OF BEVERAGES, TAX, 5% SETUP FEE OR SERVICE CHARGES.

SUPPLEMENTS

SIGNATURE LOBSTER POT PIE - TO SHARE (SERVES 2-3) **130**

SAUCE TRIO (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **10**

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

FIRST COURSE

***MICHAEL'S TUNA TARTARE**

ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME

SECOND COURSE

'INSTANT' BACON

PURE COUNTRY PORK BELLY, TEMPURA OYSTER, SAVOY CABBAGE

THIRD COURSE

CHELAN FRESH HONEYCRISP APPLE

AGED CHEDDAR, PECAN, CHICORIES, MAPLE

FOURTH COURSE

***PHYLLO WRAPPED SCALLOP**

BUTTERNUT SQUASH, SMOKED TROUT ROE, MELTED LEEKS

FIFTH COURSE

TRIPLE SEARED STRIPLOIN

ASIAGO POTATO 'GRATIN', BLACK TRUFFLE SAUCE

SIXTH COURSE

BASQUE CHEESECAKE

HONEY-SESAME CRUNCH

\$135 PER PERSON

MENU PRICING SUBJECT TO CHANGE AND NOT INCLUSIVE OF BEVERAGES, TAX, 5% SETUP FEE OR SERVICE CHARGES.

SUPPLEMENTS

SIGNATURE LOBSTER POT PIE - TO SHARE (SERVES 2-3) **130**

SAUCE TRIO (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **10**





BOURBON STEAK SEATTLE - 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 SEATTLE AREA, BOURBON STEAK ALLOWS GUESTS TO INDULGE IN THE MOST LUXURIOUS, AROMATIC, AND CRAVEABLE CREATIONS.

