



BOURBON STEAK

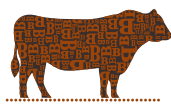


PRIVATE DINING

DINNER  
2022

A RARE EXPERIENCE. WELL DONE.





## BOURBON STEAK

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

16 SEATED (1 TABLE)

### RECEPTION CAPACITY

FULL RESTAURANT 200

### PRIVATE DINING ROOM

22 STANDING



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<sup>PC</sup> / 24

**SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 4<sup>PC</sup> / 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

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



## 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

#### MARINATED BEETS

CRISPY QUINOA, WHIPPED YOGURT, HAZELNUT, FENNEL POLLEN

#### 'INSTANT' BACON

PURE COUNTRY PORK BELLY, TEMPURA OYSTER, SAVOY CABBAGE

#### \*TRUFFLE HAMACHI SASHIMI

SCALLION, CUCUMBER, MASAGO ARARE, TRUFFLE PONZU

#### \*MICHAEL'S TUNA TARTARE

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

### SECOND COURSE

SERVED FAMILY STYLE

#### 12 oz. PRIME BONE-LESS NY STRIP

#### ROASTED KING SALMON

#### SIDES

POTATO PUREE

CREAMED SPINACH

BRUSSELS SPROUTS

### THIRD COURSE

SERVED FAMILY STYLE

#### WARM NUTMEG BEIGNETS

VANILLA CRÈME BRÛLÉE, CONFECTIONER'S SUGAR

**\$96 PER PERSON**

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## SUPPLEMENTS

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

**SAUCE TRIO** (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **12**



## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

## FIRST COURSE

CHOICE OF THE FOLLOWING:

### THE 'WEDGE'

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

### MARINATED BEETS

CRISPY QUINOA, WHIPPED YOGURT, HAZELNUT, FENNEL POLLEN

### 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 SUNRISE FARMS CHICKEN

### ROASTED KING SALMON

### STINGING NETTLE CAVATELLI (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**

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**SAUCE TRIO** (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **12**



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

**BURRATA & STRAWBERRY**

LOCAL MINER'S LETTUCE, SPRUCE TIP OIL, PISTACHIO, AGED SABA

FOURTH COURSE

**\*PHYLLO WRAPPED SCALLOP**

ENGLISH PEA ESPUMA, SMOKED TROUT ROE, MELTED LEEKS

FIFTH COURSE

**TRIPLE SEARED STRIPLOIN**

ASIAGO POTATO 'GRATIN', BLACK TRUFFLE SAUCE

SIXTH COURSE

**BASQUE CHEESECAKE**

SEASONAL FRUIT, HONEY-SESAME CRUNCH

**\$135 PER PERSON**

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**SUPPLEMENTS**

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

**SAUCE TRIO** (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSERADISH • AU POIVRE **12**







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.

