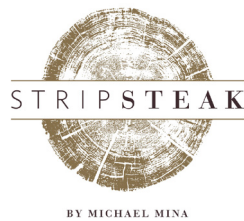




BY MICHAEL MINA

GROUP DINING MENUS



GROUP DINING MENUS

The Miami Beach outpost of Chef Michael Mina's extremely successful, award winning Las Vegas restaurant, StripSteak offers a dynamic dining and bar scene perfectly in sync with Fontainebleau's reputation as the preeminent destination for sophisticated cuisine and contemporary cocktails. The two-story, indoor-outdoor venue is sexy, fun, elegant and engaging. Located off the historic Chateau Lobby in the heart of the resort, StripSteak by Michael Mina plays to the hotel's original roots, offering the highest quality cuts direct from the on-site aging room, a world-class selection of fresh seafood homemade pasta, signature sides, decadent desserts and eclectic wines, all combined with attentive service. The vast menu runs the gamut, overflowing with options. No steakhouse experience would be complete without a killer raw bar selection; StripSteak's includes varieties sourced locally through BleuFish - the hotels innovative ocean-to-table live catch program.

With a plasma screen that can be used to watch the big game or hooked up for your power point or slide show presentation, StripSteak's private dining room is the ideal location for any group event that will seat 10-40 guests. The custom designed credenza can also display any floral centerpiece or scrumptious cake for an extra special occasion and finishing touch.

DANIELLA FERNICOLA | RESTAURANT SALES MANAGER
O 305 695 4835 | M 786 613 3623 | miarestaurantsales@fontainebleau.com

Thank you for your interest in StripSteak by Michael Mina at Fontainebleau Miami Beach
To view the restaurant and its private room, visit fontainebleau.com/stripsteak



{ CAPACITY }

Upstairs Lounge | 60 guests / seated | 80 guests / standing reception
Upstairs Dining Room | 60 guests / seated | 250 guests / standing reception
Downstairs Dining Room | 160 guests / seated | 250 guests / standing reception
Private Dining Room | 40 guests | 50 guests / standing reception
Outside Terrace | 40 guests / seated | 60 guests / standing reception

{ ALL BEVERAGES ARE CHARGED UPON CONSUMPTION }

Cocktail | 10 – 20 each
Bottled Waters (1L) | 9 each

{ WINE IS CHARGED UPON CONSUMPTION }

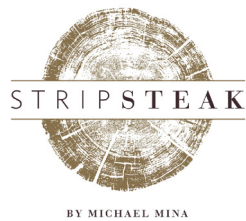
Subject to 9% sales tax and 22% service charge

{ SPECIAL ARRANGEMENTS }

Floral arrangements can be requested.
If you require special services, such as audio/visual equipment, additional charges will apply.

{ FEES & PAYMENT TERMS }

A 50% deposit and agreement to standard contract terms is required to reserve.
The balance is due immediately upon event conclusion.



\$8++

{ Cold Canapés }

| | |
|--------------------------------|--------------------------------------|
| TUNA TARTARE | avocado, truffle vinaigrette, radish |
| HALF SHELL OYSTERS | yuzu mignonette |
| BEEF TARTARE | mushroom compote, anchovies crumb |
| SMOKED KING SALMON | lime crème fraîche and asian pear |
| WILD ONION TOAST | goat cheese, blossom |
| SALT-ROASTED BEET SALAD | hazelnut, greek yogurt, lemon oil |

{ Hot Canapés }

| | |
|-------------------------------|----------------------------------------|
| CRISPY PETIT POTATOES | chili aioli |
| TRUFFLE CHEESE FRITTER | lemon aioli |
| CRAB CAKE | caper remoulade, herbs |
| GRILLED WILD MUSHROOMS | lemon labneh, fresno chili vinaigrette |
| BEEF TENDERLOIN SKEWER | salsa verde |
| DRY-AGED MEATBALL | smokey tomato sauce, parmesan |





\$115⁺⁺

(FIRST COURSE)

served family style
(select three)

| | |
|------------------------|-------------------------------------------------------------|
| CAESAR | reggiano cheese, lemon pepper |
| BABY GREENS | petite kale, shaved vegetables, apple, red wine vinaigrette |
| BLT WEDGE | maytag blue cheese, crispy house bacon, pickled shallots |
| TUNA TARTARE | pine nuts, chili, garlic, sesame oil |
| SHRIMP COCKTAIL | gin cocktail sauce |
| INSTANT BACON | braised pork belly, rum infused pineapple, radish salad |

(SECOND COURSE)

(select three)

| | |
|-------------------------------|--------------------------------------|
| ROASTED CHICKEN BREAST | wilted greens, chicken jus |
| SALMON A LA PLANCHA | shaved brussels, truffle vinaigrette |
| SKIRT STEAK | 10 oz |
| FILET MIGNON | 8 oz |

(SIDES)

served family style
(select three)

| | |
|--------------------------------|-------------------------------|
| SAUTEED HARICOT VERT | tomato bacon jam |
| CREAMED SPINACH | crispy garlic |
| MAC & CHEESE | mornay sauce, garlic streusel |
| HERB FRIES | rosemary and thyme |
| CRISPY BRUSSELS SPROUTS | honey gastrique |
| POMME PUREE | crispy garlic, chives |
| YAM PUREE | five spice crumble |
| WILD MUSHROOM | garlic, wine, lemon |
| FINGERLING POTATOES | spicy aioli |

(THIRD COURSE)

served family style

CHEF DESSERT SAMPLER

Florida orange meringue,^{GF/DF} key lime pie, chocolate savarin^{GF}

GF/ gluten free DF/ dairy free

For groups of 40 people or less. All menu items are subject to a 9% sales tax and 22% service charge.



\$125⁺⁺

(FIRST COURSE)

served family style
(select three)

| | |
|------------------------------|-------------------------------------------------------------|
| CHATEAU SEAFOOD TOWER | maine lobster, shrimp, oysters, king crab (\$25 supplement) |
| BABY GREENS | petite kale, shaved vegetables, apple, red wine vinaigrette |
| BLT WEDGE | maytag blue cheese, crispy house bacon, pickled shallots |
| CAESAR | reggiano cheese, lemon pepper |
| TUNA TARTARE | pine nuts, chili, garlic, sesame oil |
| SHRIMP COCKTAIL | gin cocktail sauce |
| INSTANT BACON | braised pork belly, rum infused pineapple, radish salad |
| CRAB CAKE | caper, remoulade, pickled vegetables (\$5 supplement) |

(SECOND COURSE)

(select three)

| | |
|-------------------------------|--------------------------------------|
| ROASTED CHICKEN BREAST | wilted greens, chicken jus |
| SALMON A LA PLANCHA | shaved brussels, truffle vinaigrette |
| MARKET FISH | fennel-carrot stew, lemon oil |
| SKIRT STEAK | 10 oz |
| FILET MIGNON | 8 oz |
| PRIME DELMONICO | 12 oz (\$10 supplement) |

(SIDES)

served family style
(select three)

| | |
|--------------------------------|-------------------------------|
| SAUTEED HARICOT VERT | tomato bacon jam |
| CREAMED SPINACH | crispy garlic |
| MAC & CHEESE | mornay sauce, garlic streusel |
| HERB FRIES | rosemary and thyme |
| CRISPY BRUSSELS SPROUTS | honey gastrique |
| POMME PUREE | crispy garlic, chives |
| YAM PUREE | five spice crumble |
| WILD MUSHROOM | garlic, wine, lemon |
| FINGERLING POTATOES | spicy aioli |

(THIRD COURSE)

served family style

CHEF DESSERT SAMPLER

Florida orange meringue,^{GF/DF} key lime pie, chocolate savarin^{GF}

GF/ gluten free DF/ dairy free

For groups of 40 people or less. All menu items are subject to a 9% sales tax and 22% service charge.



\$135⁺⁺

(FIRST COURSE)

optional course
(\$35 supplement)

CHATEAU SEAFOOD TOWER maine lobster, shrimp, oysters, stone crab

(SECOND COURSE)

served family style
(select four)

| | |
|------------------------|-------------------------------------------------------------|
| CAESAR | reggiano cheese, lemon pepper |
| BABY GREENS | petite kale, shaved vegetables, apple, red wine vinaigrette |
| BLT WEDGE | maytag blue cheese, crispy house bacon, pickled shallots |
| TUNA TARTARE | pine nuts, chili, garlic, sesame oil |
| SHRIMP COCKTAIL | gin cocktail sauce |
| INSTANT BACON | braised pork belly, rum infused pineapple, radish salad |
| CRAB CAKE | caper remoulade, pickled vegetables (\$5 supplement) |

(THIRD COURSE)

(select three)

| | |
|-------------------------------|--------------------------------------|
| ROASTED CHICKEN BREAST | wilted greens, chicken jus |
| SALMON A LA PLANCHA | shaved brussels, truffle vinaigrette |
| MARKET FISH | fennel-carrot stew, lemon oil |
| SKIRT STEAK | 10 oz |
| FILET MIGNON | 8 oz |
| PRIME DELMONICO | 12 oz (\$10 supplement) |

(SIDES)

served family style
(select three)

| | |
|--------------------------------|-------------------------------|
| SAUTEED HARICOT VERT | tomato bacon jam |
| CREAMED SPINACH | crispy garlic |
| MAC & CHEESE | mornay sauce, garlic streusel |
| HERB FRIES | rosemary and thyme |
| CRISPY BRUSSELS SPROUTS | honey gastrique |
| POMME PUREE | crispy garlic, chives |
| YAM PUREE | five spice crumble |
| WILD MUSHROOM | garlic, wine, lemon |
| FINGERLING POTATOES | spicy aioli |

(THIRD COURSE)

served family style

CHEF DESSERT SAMPLER

Florida orange meringue,^{GF/DF} key lime pie, chocolate savarin^{GF}



ABOUT MICHAEL MINA

Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, 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 continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.

Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened 24 concept restaurants, a lounge and a market including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, STONEHILL TAVERN, STRIPSTEAK, WIT & WISDOM, PUB 1842, THE HANDLE BAR, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET and BARDOT BRASSERIE. In addition, Michael recently launched the Michael Mina Wine Club as a way to bring many of the wines featured in his restaurants into the guest's home.