



BOURBON STEAK



**PRIVATE DINING**

YEAR 2022

A RARE EXPERIENCE, WELL DONE.





# BOURBON STEAK

MIAMI

BOURBON STEAK Miami offers contemporary American fare with a focus on all natural, organic and hormone free cuts of beef, poached and finished over the wood-burning grills.

### PRIVATE DINING

BOURBON STEAK Miami is proud to offer 3 private dining options. Our Glass Box accommodates up to 14 guests seated, while our Large Private Dining Room can seat as many as 32 guests. A full Restaurant buyout seats as many as 220 comfortably.

### LOCATION

**JW TURNBERRY ROSRT & SPA**  
19999 WEST COUNTRY CLUB DRIVE  
AVENTURA, FL 33180  
TEL: 786.279.6598

### HOURS OF OPERATION

DINNER: 6PM-10PM NIGHTLY  
TEL: 786.279.6600



**BOURBON STEAK MIAMI IS PLEASED TO WELCOME RECEPTION-STYLE EVENTS OF UP TO 220 GUESTS.**

**THE FULL RESTAURANT IS AVAILABLE IN ITS' ENTIRETY OR IN SELECT LOCATIONS IN THE RESTAURANT WITH A VARIETY OF TRAY-PASSED AND PLATED OFFERINGS.**

<b>MANAGING CHEF</b> MICHAEL MINA	<b>THE LOUNGE (SEMI-PRIVATE)</b> SEATS 54 - RECEPTIONS 70 MON- WED \$7,500++ MIN SPEND THURS - SUN \$9,500++ MIN SPEND	<b>PRIVATE GLASS BOX</b> SEATS 14 TWO SEATINGS AVAILABLE 5:30PM-8:00PM 8:30PM-CLOSE MON - WED \$2,500++ MIN SPEND THURS- SUN \$3,500++ MIN SPEND
<b>EXECUTIVE CHEF</b> GABRIEL FENTON	<b>LARGE PRIVATE DINING ROOM</b> SEATS 32 - RECEPTIONS 50 TWO SEATINGS AVAILABLE 5:30PM-8:00PM 8:30PM-CLOSE MON - WED \$4,500++ MIN SPEND THURS- SUN \$6,500++ MIN SPEND	<b>BUYOUT CAPACITY</b> FULL RESTAURANT 220

**PRE-DINNER CANAPE MENU**

MINIMUM ORDER OF 1 PIECE  
PER PERSON, PER CHOICE  
MAXIMUM OF 5 CHOICES

**SEA | 10 PER PIECE**

AHI TUNA TARTARE | SUSHI RICE CAKES  
CEVICHE | SUBJECT TO CHANGE BASED ON SEASONALITY  
CHILLED LOBSTER TACOS | MANGO-PINEAPPLE SALSA, AVOCADO CREAM  
LOBSTER POT PIE VOL-AU-VENT | WHOLE-GRAIN MUSTARD  
JUMBO SHRIMP COCKTAIL | SPICE-POACHED, COCKTAIL SAUCE

**LAND | 9 PER PIECE**

BEEF TARTARE | GRILLED PITA  
BEEF BURGER SLIDERS | FARMHOUSE CHEDDAR, REMOULADE  
CHICKEN EMPANADAS | TRUFFLE MAYONNAISE  
SHORT RIB REUBEN | THOUSAND ISLAND

**VEGETARIAN | 8 PER PIECE**

MUSHROOM VOL-AU-VENT | BLUE CHEESE  
HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC  
CHEF'S SOUP CUPS | SEASONAL  
MICHAEL'S FALAFEL | SCALLION-TOMATO RELISH

**PLATED OPTIONS**

**ICE COLD SHELLFISH PLATTER FOR 3PP - 179**

OYSTERS EAST/WEST COAST, SPICE-POACHED SHRIMP,  
KING CRAB SALAD

**ARTISANAL CHARCUTERIE** | SEASONAL ACCOMPANIMENTS - 250

**TRIO OF SELECTED CHEESES** | SEASONAL ACCOMPANIMENTS - 250  
CHARCUTERIE & CHEESE PLATTERS SERVE 15 GUESTS

9% TAX AND 24% SERVICE CHARGE  
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.  
MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**



**ACCOMPANIMENTS**

ADD TO ANY  
DINNER MENU

**SHELLFISH PLATTER | 179 PER PLATTER (3PP)**

MAINE LOBSTER, KING CRAB, SHRIMP, OYSTERS

**FAMILY STYLE | MP**

2 LB MAINE LOBSTER

**WELCOME SIGNATURE COCKTAIL | 20 PER PERSON**

FOR EACH GUEST UPON ARRIVAL BEFORE DINNER  
BRAMBLE, PETER PAN, BOURBON MULE

**BUTTER-POACHED HALF MAINE LOBSTER | 49 PER PERSON**

**HUDSON VALLEY FOIE GRAS | 32 PER PERSON**

**ALASKAN KING CRAB BÉARNAISE | 27 PER PERSON**

**GRILLED TIGER PRAWNS | 30 PER PERSON**

**FOUR COURSE WINE TASTING MENU | 200 PER PERSON**



**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**AHI TUNA TARTARE**

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

**CLASSIC CAESAR**

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

**THE 'WEDGE'**

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

**SECOND COURSE**

SERVED WITH  
CHEF'S SELECTION  
TRIO OF SIDE DISHES  
FOR THE TABLE

CHOICE OF THE FOLLOWING :

**8 OZ PRIME FILET MIGNON**

CARROT JUS, SAUCE BORDELAISE

**LOCH DUART SCOTTISH SALMON**

LEMON & FINES HERB CITRONETTE

**HERB ROASTED HALF CHICKEN**

CHICKEN JUS

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**NUTELLA CHEESECAKE**

NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

**CHOCOLATE MOLTEN CAKE**

GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

**130 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**  
ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**AHI TUNA TARTARE**  
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

**JUMBO SHRIMP COCKTAIL**  
SPICE-POACHED, COCKTAIL SAUCE

**CLASSIC CAESAR**  
BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

**THE 'WEDGE'**  
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

**SECOND COURSE**

SERVED WITH  
CHEF'S SELECTION  
TRIO OF SIDE DISHES  
FOR THE TABLE

C H O O S E O N E O F T H E F O L L O W I N G :

**8 OZ PRIME FILET MIGNON**  
CARROT JUS, SAUCE BORDELAISE

**14 OZ PRIME NEW YORK STRIP**  
CARROT JUS, SAUCE BORDELAISE

**LOCH DUART SCOTTISH SALMON**  
LEMON & FINES HERB CITRONETTE

**HERB ROASTED HALF CHICKEN**  
CHICKEN JUS

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**  
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**NUTELLA CHEESECAKE**  
NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

**CHOCOLATE MOLTEN CAKE**  
GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

**155 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**AHI TUNA TARTARE**

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

**JUMBO SHRIMP COCKTAIL**

SPICE-POACHED, COCKTAIL SAUCE

**CLASSIC CAESAR**

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

**HALF MAINE LOBSTER COCKTAIL**

STEAMED AND CHILLED

**SECOND COURSE**

SERVED WITH  
CHEF'S SELECTION  
TRIO OF SIDE DISHES  
FOR THE TABLE

CHOOSE ONE OF THE FOLLOWING:

**8 OZ PRIME FILET MIGNON**

CARROT JUS, SAUCE BORDELAISE

**14 OZ PRIME NEW YORK STRIP**

CARROT JUS, SAUCE BORDELAISE

**HERB ROASTED HALF CHICKEN**

CHICKEN JUS

**MISO-GLAZED SEABASS**

MAITAKE MUSHROOM DASHI, RADISH SCALLION

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**NUTELLA CHEESECAKE**

NUTELLA WHIPPED CREAM, CHOCOLATE SHAVINGS

**CHOCOLATE MOLTEN CAKE**

GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

**180 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

AVAILABLE FOR AGES 12 AND UNDER

**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**MAIN COURSE**

CHOOSE ONE OF THE FOLLOWING:

**CHEESEBURGER**

CLASSIC DRY-AGED BURGER, FARMHOUSE CHEDDAR, CLASSIC FRIES

**CHICKEN TENDERS**

FRIED ORGANIC CHICKEN FILETS, CLASSIC FRIES

**STEAK & FRITES**

4OZ PRIME FILET MIGNON, CLASSIC FRIES

**PASTA**

BUTTER, PARMIGIANO REGGIANO

**MAC & CHEESE**

**DESSERTS**

CHOOSE ONE OF THE FOLLOWING:

**SEASONAL ICE CREAM**

SEASONAL SORBET OR SEASONAL ICE CREAM

**CHOCOLATE MOLTEN CAKE**

GANACHE, CHOCOLATE STREUSEL, VANILLA BEAN ICE CREAM

**59 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



**OPEN BAR PACKAGES**

PRICE PER PERSON PER HOUR

**STANDARD \$40**

ABSOLUT VODKA  
ALL AVAILABLE STOLICHNAYA VARIETIES  
DON Q RUM  
HERRADURA SILVER TEQUILA  
COINTREAU  
BEEFEATER GIN  
JACK DANIELS TENNESSEE WHISKEY  
JOHNNIE WALKER RE  
JIM BEAM BOURBON  
SOMMELIER SELECTED WHITE WINE  
SOMMELIER SELECTED RED WHINE

**PREMIUM \$45**

BELVERDE VODKA  
ALL AVAILABLE STOLICHNAYA VARIETIES  
BACARDI RUM  
PATRON SILVER TEQUILA  
COINTREAU  
TANQUERAY GIN  
JOHNNY WALKER BLACK SCOTCH/WHISKEY BLEND  
MAKER'S MARK BOURBON  
SOMMELIER SELECTED WHITE WINE  
SOMMELIER SELECTED RED WINE

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER,  
MINERAL WATER, FRUIT MIXERS & SOFT DRINKS. THIS DOES NOT INCLUDE  
SHOTS OR DOUBLES.

9% TAX AND 24% SERVICE CHARGE  
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.**  
**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**



BOURBON TASTING

MENU 1

**HIGH WEST DISTILLERY AMERICAN PRAIRIE, PARK CITY, UTAH**

HIGH WEST DISTILLERY AND SALOON IS UTAH'S FIRST LEGAL DISTILLERY SINCE 1870. LOCATED AT EXACTLY 7,000 FEET ABOVE SEA LEVEL IN HISTORIC OLD TOWN OF PARK CITY. HIGH WEST AMERICAN PRAIRIE RESERVE BOURBON IS A BLEND OF PREMIUM BOURBONS, A SIX-YEAR-OLD AND A 10-YEAR-OLD. IT IS A DELICIOUS MARRIAGE OF VANILLA, CARAMEL, BLOOD ORANGES AND DARK CHERRIES WITH LONG, SWEET AND SATISFYING HONEY NOUGAT FINISH.

**MAKER'S 46, LORETTO, KENTUCKY**

MAKER'S 46 WAS CREATED BY BILL SAMUELS, JR., TO AMPLIFY THE FLAVORS HE LOVES IN MAKER'S MARK. THE INNOVATIVE WOOD STAVE FINISHING PROCESS STARTS WITH FULLY MATURED MAKER'S MARK AT CASK STRENGTH. SEARED VIRGIN FRENCH OAK STAVES ARE INSERTED INTO THE BARREL AND IS HELD LONGER IN THEIR LIMESTONE CELLAR. THE RESULT IS MAKER'S 46: BOLDER AND MORE COMPLEX WITH RICH NOTES OF VANILLA AND CARAMEL AND A SMOOTH, SUBTLE FINISH.

**BULLEIT FRONTIER, LAWRENCEBURG, INDIANA**

BULLEIT BOURBON IS INSPIRED BY THE WHISKEY PIONEERED BY AUGUSTUS BULLEIT OVER 150 YEARS AGO. ONLY INGREDIENTS OF THE VERY HIGHEST QUALITY ARE USED THE SUBTLETY AND COMPLEXITY OF BULLEIT BOURBON COME FROM ITS UNIQUE BLEND OF RYE, CORN, AND BARLEY MALT, ALONG WITH SPECIAL STRAINS OF YEAST AND PURE KENTUCKY LIMESTONE FILTERED WATER. DUE TO ITS ESPECIALLY HIGH RYE CONTENT, BULLEIT BOURBON HAS A BOLD, SPICY CHARACTER WITH A FINISH THAT'S DISTINCTIVELY CLEAN AND SMOOTH.

MEDIUM AMBER IN COLOR, WITH GENTLE SPICINESS AND SWEET OAK AROMAS. MID-PALATE WITH TONES OF MAPLE, OAK, AND NUTMEG. THE FINISH IS LONG, DRY, WITH A LIGHT TOFFEE FLAVOR AND SATIN-LIKE TEXTURE.

**45 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.**

**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**



**BOURBON TASTING**

**MENU 2**

**ANGEL'S ENVY, LOUISVILLE, KENTUCKY**

KENTUCKY VETERAN AND BOURBON HALL OF FAME INDUCTEE LINCOLN HENDERSON IS BEHIND THIS PORT BARREL FINISHED BOURBON. THIS KENTUCKY STRAIGHT BOURBON IS AGED ON THE TOP FLOORS OF THE RICKHOUSE BEFORE SPENDING SIX MONTHS FINISHING IN PORT BARRELS. EIGHT TO TEN BARRELS ARE USED FOR EACH BATCH.

**BASIL HAYDEN, FRANKFORT, KENTUCKY**

BASIL HAYDEN IS ONE OF THE FOUR KENTUCKY STRAIGHT BOURBONS IN THE BEAM SMALL BATCH COLLECTION ALONG WITH BOOKER'S, BAKER'S, AND KNOB CREEK. ALTHOUGH BASIL HAYDEN, SR. IS NOT FEATURED ON HIS NAMESAKE BOTTLE, HIS LIKENESS IS ON EVERY BOTTLE OF OLD GRAND-DAD. IT IS HIS HIGH RYE BOURBON MASH BILL RECIPE THAT IS FEATURED IN THIS BOTTLING. IT IS THE LOWEST PROOF OF THE SMALL BATCH COLLECTION COMING IN AT JUST 80 PROOF.

**JEFFERSON'S OCEAN AGED AT SEA, CRESTWOOD, KENTUCKY**

THIS IS THE FIFTEENTH RELEASE FROM JEFFERSON'S OCEAN VOYAGE, ONE USING WHEAT RATHER THAN RYE AS ITS SECONDARY OR FLAVORING GRAIN. FOR THE COLLECTION, BARRELS THAT HAVE BEEN AGING BOURBON FOR ABOUT 6 TO 8 YEARS ARE TRANSFERRED TO A SHIP THAT SAILS FOR SEVERAL MONTHS AT SEA. THIS WELL-TRAVELED BOURBON HAS CROSSED THE EQUATOR 4 TIMES AND HIT 30 PORTS OF CALL ON 5 DIFFERENT CONTINENTS BEFORE BEING BOTTLED.

**55 PER PERSON**

9% TAX AND 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.**

**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**

**PRIVATE GLASS BOX**

SEATS 14

MON - WED \$2,500++ MIN SPEND | THUR - SUN \$3,500++ MIN SPEND



**LARGE PRIVATE DINING ROOM**

SEATS 32 - RECEPTIONS AVAILABLE FOR 50

MON - WED \$4,500++ MIN SPEND | THUR - SUN \$6,500++ MIN SPEND



**THE LOUNGE (SEMI-PRIVATE)**

SEATS 54 - RECEPTION 70

MON - WED \$7,500++ MIN SPEND | THUR - SUN \$9,500++ MIN SPEND





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 20 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.

