



BOURBON STEAK
WASHINGTON DC

GROUP & PRIVATE EVENT DINING

A RARE EXPERIENCE, WELL DONE.





B O U R B O N S T E A K
W A S H I N G T O N D C

**ENJOY THE MOST UNFORGETTABLE
STEAKHOUSE DINING EXPERIENCE IN DC**

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK offers contemporary American fare with a focus on all natural, organic, and hormone free cuts of beef, poached and finished over the wood-burning grill.

Located in Washington DC's Four Seasons hotel, Bourbon Steak is Chef Michael Mina's love letter to the American steakhouse experience; classic Americana infused with Chef Mina's arsenal of world flavors and flair for the dramatic. Offering the best steak, seafood, and wine selection in the District—plus a one-of-a-kind whiskey and cocktail experience courtesy of MINA's signature whiskey cart—Bourbon Steak invites guests to relax and indulge.

PRIVATE DINING

From personal celebrations to discussions over the state of affairs, our versatile rooms can host groups of all sizes with floor to ceiling windows with views of the C&O Canal and Rock Creek Park.



LOCATION:

FOUR SEASONS HOTEL WASHINGTON DC
2800 PENNSYLVANIA AVENUE NW
WASHINGTON, DC 20007
TEL: 202.944.2049

MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
ROBERT CURTIS

GENERAL MANAGER
ERICH STUMPE

WINE DIRECTOR
WINN ROBERTON

EVENT COORDINATOR
ADRIANA MENDOZA



BOURBON STEAK
WASHINGTON D C

SPIRIT, BATCH, & BARREL

This private enclosed section of the restaurant has floor to ceiling windows with views of the C&O Canal and Rock Creek Parkway and includes a 60" flatscreen television. The room separates into Batch and Barrel with their own private entrances and sound-proof air wall.

SPIRIT: 36 SEATED / 50 RECEPTION

BATCH: 12 SEATED / 20 RECEPTION

BARREL: 16 SEATED / 25 RECEPTION



MAIN DINING ROOM

This space boasts a sleek, contemporary design and can be offered for semi-private events or a full restaurant buyout.

MAX OCCUPANCY: 150

THE LOUNGE

Enjoy a classic cocktail under the leather ceiling by reserving a semi-private space or a perfect cocktail party with the whole lounge.

SEMI-PRIVATE: 12 SEATED / 20 RECEPTION

BAR & LOUNGE: 50 RECEPTION



THE PATIO

Book the entirety of our outdoor garden or a semi-private space by our George Washington Terrace.

MAX OCCUPANCY: 100

FIRESIDE

For intimate events under a starlit sky, our cozy fire pits can be reserved for your whole evening or an after dinner experience.

PER FIRE PIT: 8 SEATED





BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH A SELECTION OF DELECTABLE TRAY PASSED CANAPÉS OR DISPLAYED DISHES

CANAPÉS

SERVED FAMILY STYLE ON THE TABLE OR PASSED | PRICED PER DOZEN

FIG & GOAT CHEESE CROSTINI 30

OYSTERS ROCKEFELLER PERNOD CREAMED SPINACH, BACON **45**

BLUE CHEESE STEAK BITE CRISPY YORKSHIRE PUDDING, HORSERADISH **30**

MAITAKE MUSHROOM TEMPURA FRIED, MISO AÏOLI **30**

TOMATO & MELON WITH FROMAGE BLANC CALABRIAN CHILE VINAIGRETTE **30**

STEAK TARTARE LETTUCE CUPS STEAK TARTARE WITH GEM CAESAR CUPS **30**

RAW BAR

SERVED FAMILY STYLE ON THE TABLE OR SET AS A DISPLAY

CHILLED SHELLFISH TOWER AMERICAN MERROIR, SERVED ON ICE..... **45 PER PERSON**

HOT SHELLFISH TOWER MISO BUTTERED, SERVED ON COARSE SALT**45 PER PERSON**

RAW OYSTERS BY THE DOZEN NORTH & MID-ATLANTIC..... **52 PER DOZEN**



CHILLED MAINE LOBSTER COCKTAIL DIJONNAISE..... **40 PER PERSON**

DISPLAYS

SERVED FAMILY STYLE ON THE TABLE OR SET AS A DISPLAY

ARTISANAL CHEESE BOARD SEASONAL JAM & ACCOMPANIMENTS **165** (SERVES 15-20)

VEGETABLE CRUDITE HUMMUS, FALAFEL, POMEGRANATE, TAHINI **105** (SERVES 10-12)

CAVIAR

MALOSSOL OSETRA, FR
SIEVED EGG, RED ONION, CRÈME FRAÎCHE
PARSLEY CHIFFONADE, BLINI (SERVES 2-4)

100G **400**

SPARKLING GREETING

PASSED UPON ARRIVAL OR SERVED AS A TOAST

HOUSE SPARKLING: 15 PER PERSON

CHAMPAGNE: 29 PER PERSON

DUPONT CIRCLE | 2 SELECTIONS PER COURSE

ENHANCEMENTS OFFERED ON PAGE 9

AMUSE

TRIO OF DUCK FAT FRIES

MIXED HERB, TRUFFLE, OLD BAY

APPETIZERS

GEM LETTUCE CAESAR

GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE

THE 'WEDGE'

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

ENTRÉES

SERVED WITH
CHEF'S SELECTIONS
OF SIDES

CHOOSE 2 SELECTIONS FROM BELOW

8 OZ **BLACK ANGUS FILET MIGNON**

12 OZ **NEW YORK STRIP** *PAINTED HILLS NATURAL, OR*

7 OZ **ORA KING SALMON** CITRONETTE, CHARRED LEMON

DESSERTS

CHOOSE 2 SELECTIONS FROM BELOW

BOURBON BASQUE CHEESECAKE

ROASTED STRAWBERRIES, HONEY-SESAME CRUNCH

24K CHOCOLATE MOLTEN CAKE SUNDAE

WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS

SELECTION OF SORBETS & ICE CREAMS

TRIO OF SEASONAL HOUSE MADE SELECTIONS

SAUCE TRIO

PLEASE SELECT THREE FOR THE TABLE: \$9 PER PERSON

BOURBON STEAK SAUCE | BORDELAISE | BÉARNAISE

CREAMY HORSERADISH | AU POIVRE

WINE PAIRINGS

PREMIUM SELECTIONS: 95 PER PERSON

GRAND SELECTIONS: 155 PER PERSON

120 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE

BRIGHTWOOD | 3 SELECTIONS PER COURSE

ENHANCEMENTS OFFERED ON PAGE 9

AMUSE **TRIO OF DUCK FAT FRIES**
MIXED HERB, TRUFFLE, OLD BAY

APPETIZERS **CHOOSE 3 SELECTIONS FROM BELOW**

GEM LETTUCE CAESAR

GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN
VINAIGRETTE

THE 'WEDGE'



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

MICHAEL'S AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

ENTRÉES **CHOOSE 3 SELECTIONS FROM BELOW**

SERVED WITH
CHEF'S SELECTIONS
OF SIDES

8 OZ BLACK ANGUS FILET MIGNON

12 OZ **NEW YORK STRIP** *PAINTED HILLS NATURAL, OR*

7 OZ **ORA KING SALMON** SOFRITO, CHARRED LEMON

PAN-ROASTED CHICKEN RED WINE JUS

DESSERTS

BOURBON BASQUE CHEESECAKE

ROASTED STRAWBERRIES, HONEY-SESAME CRUNCH

24K CHOCOLATE MOLTEN CAKE SUNDAE

WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS

SELECTION OF SORBETS & ICE CREAMS

TRIO OF SEASONAL HOUSE MADE SELECTIONS

SAUCE TRIO

PLEASE SELECT THREE FOR THE TABLE: \$9 PER PERSON

BOURBON STEAK SAUCE | BORDELAISE | BÉARNAISE

CREAMY HORSERADISH | AU POIVRE

WINE PAIRINGS

PREMIUM SELECTIONS: 105 PER PERSON

GRAND SELECTIONS: 165 PER PERSON

140 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE

PETWORTH | 4 SELECTIONS PER COURSE

ENHANCEMENTS OFFERED ON PAGE 9

AMUSE **TRIO OF DUCK FAT FRIES**
MIXED HERB, TRUFFLE, OLD BAY

APPETIZERS **GEM LETTUCE CAESAR**
GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN
VINAIGRETTE

THE 'WEDGE'
 BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK
DRESSING

MICHAEL'S AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

ENTRÉES 8 OZ **BLACK ANGUS FILET MIGNON**
SERVED WITH 12 OZ **NEW YORK STRIP** *PAINTED HILLS NATURAL, OR*
CHEF'S SELECTIONS 7 OZ **ORA KING SALMON** SOFRITO, CHARRED LEMON
OF SIDES **PAN-ROASTED CHICKEN** RED WINE JUS

BOURBON BASQUE CHEESECAKE
ROASTED STRAWBERRIES, HONEY-SESAME CRUNCH

24K CHOCOLATE MOLTEN CAKE SUNDAE
WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS

ARTISANAL CHEESE
DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS

SELECTION OF SORBETS & ICE CREAMS
TRIO OF SEASONAL HOUSE MADE SELECTIONS

SAUCE TRIO

PLEASE SELECT THREE FOR THE TABLE: \$9 PER PERSON
BOURBON STEAK SAUCE | BORDELAISE | BÉARNAISE
CREAMY HORSERADISH | AU POIVRE

WINE PAIRINGS

PREMIUM SELECTIONS: 115 PER PERSON
GRAND SELECTIONS: 175 PER PERSON

155 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE

KIDS MENU | AVAILABLE FOR AGES 12 AND UNDER

FULL MENU OFFERED

AMUSE

TRIO OF DUCK FAT FRIES
MIXED HERB, TRUFFLE, OLD BAY

APPETIZERS

CHOOSE ONE OF THE FOLLOWING

MARKET GREENS SALAD

RANCH DRESSING

FARMER'S MARKET FRUIT PLATE

SEASONAL SELECTION

MACARONI & CHEESE

ENTRÉES

SERVED WITH
CHEF'S SELECTIONS
OF SIDES

CHOOSE ONE OF THE FOLLOWING

GRILLED SALMON CARROTS AND WHIPPED POTATO

CHICKEN STRIPS SERVED WITH KETCHUP

SHELL PASTA CHOICE OF CRUSHED TOMATO SAUCE OR BUTTER
& CHEESE

4 OZ **FILET MIGNON** CARROTS AND WHIPPED POTATO

CHOOSE ONE OF THE FOLLOWING

24K CHOCOLATE MOLTEN CAKE SUNDAE

WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS

SELECTION OF SORBETS & ICE CREAMS

TRIO OF SEASONAL HOUSE MADE SELECTIONS

FRUIT PLATE

DAILY SELECTION OF FRESH CUT FRUIT

59 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE

DINING ENHANCEMENTS | UPGRADE YOUR EXPERIENCE

PRICED PER PERSON UPON CONSUMPTION

ENTRÉE ACCOMPANIMENTS

GRILLED SHRIMP +36
HALF MAINE LOBSTER +64
HORSERADISH CRUST +4
TRUFFLE BUTTER +5

ENTRÉE SUPPLEMENTS

14 OZ **RIBEYE** CAPE GRIM +24
18 OZ **DRY-AGED BONE-IN NEW YORK STRIP** +30

WORLD WIDE WAGYU

8 OZ **7X PICANHA** COLORADO +15
14 OZ **7X RIBEYE** COLORADO +41
6 OZ **PETITE FILET** SNAKE RIVER FARMS +15

JAPANESE A5 WAGYU STRIPLOIN

MIYAZAKI, MIYAZAKI **4oz** +111 / **8oz** +276
CHATEAU UENAE, HOKKAIDO **4oz** +265 / **8oz** +555
SANUKI, KAGAWA **4oz** +422 / **8oz** +904
A5 TASTING TRIO 4OZ CUTS EACH | **SERVES 4**

SIDES

IN ADDITION TO CHEF'S SELECTIONS

SAUTÉED BROCCOLI RABE, ANCHOVY, LEMON +5

ROASTED CARROTS WHIPPED TAHINI +5

CREAMED SPINACH CRISPY SHALLOTS +5



BLACK TRUFFLE MAC & CHEESE +5 (ADD LOBSTER +18)

SWEET ENDINGS

COFFEE/TEA SERVICE FRENCH PRESSED/LOOSE LEAF
+9

DESSERT WINE PAIRING EXCLUDING WINE TASTING ADD ON
+22

SWEET TAKEAWAY CHOCOLATE WALNUT COOKIES

SOMMELIER'S SELECTION

CHOOSE FROM BELOW

SPARKLING

CHARLES ORBAN BRUT **BLANC DE NOIRS** NV **89**

CHARLES ORBAN BRUT ROSÉ NV **93**

LAURENT-PERRIER CUVÉE BRUT NV **108**

RUINART BRUT ROSÉ NV **180**

RUINART **BLANC DE BLANCS** NV **195**

WHITE

ERIC LOUIS SAUVIGNON BLANC, **SANCERRE** 2021 **92**

DOUBLE EAGLE SAUVIGNON BLANC, **NAPA VALLEY** 2020 **128**

FLOWERS CHARDONNAY, **SONOMA COAST** 2021 **128**

LOUIS MICHAEL CHARDONNAY, **CHABLIS, FRANCE** 2018 **96**

ERMANNO COSTA ARNEIS, **ROERO, PIEDMONT, ITALY** 2020 **69**

RED

ANGEL'S INK PINOT NOIR, **MONTEREY COUNTY** 2020 **64**

MAISON NOIR O.P.P. PINOT NOIR, **WILLAMETTE VALLEY, OREGON** 2020 **92**

RAVEL & STITCH CABERNET-PETIT SIRAH BLEND, **CENTRAL COAST** 2018 **89**

HENDRY 'HRW' CABERNET SAUVIGNON, **NAPA VALLEY** 2018 **96**

MALDONADO 'PROPRIETARY RED BLEND', **NAPA VALLEY** 2017 **140**

CHATEAU HAUT-SEGOTTES CAB FRANC-MERLOT, **ST-ÉMILION, BORDEAUX** 2019 **92**

JC VIZCARRA TEMPRANILLO, **RIBERA DEL DUERO, SPAIN** 2018 **72**

TERRAZAS DE LOS ANDES 'GRAND MALBEC', **MENDOZA, ARGENTINA** 2018 **129**

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? DIFFERENT PRICES?

PLEASE CONTACT OUR HEAD SOMMELIER, WINN ROBERTON AT

WINN.ROBERTON@FOURSEASONS.COM.

HE WILL BE HAPPY TO CUSTOMIZE DIFFERENT OPTIONS FROM OUR JAMES BEARD
NOMINATIONED WINE PROGRAM. CHEERS!

**OPEN BAR
PACKAGES**

PRICED PER PERSON PER HOUR

STANDARD PACKAGE +55HOUSE SPIRITS, HOUSE RED & WHITE WINE, IMPORTED & DOMESTIC BEER,
FRUIT MIXERS, SOFT DRINKS (DOES NOT INCLUDE SHOTS OR DOUBLES)**PREMIUM PACKAGE +75**PREMIUM SPIRITS, SOMMELIER SELECTED RED & WHITE WINE, IMPORTED
& DOMESTIC BEER, FRUIT MIXERS, SOFT DRINKS (DOES NOT INCLUDE SHOTS OR
DOUBLES)**ADD A PERSONAL BAR AND BARTENDER +350 TOTAL****WHISKEY
FLIGHTS**

THREE 3/4 OZ POURS SERVED AFTER DINNER

SMALL BATCH 30 PER PERSONBARDSTOWN FUSION #6, OLD FORESTER PROHIBITION 1910, PEERLESS
BOURBON**SINGLE BARREL 40 PER PERSON**

BARRELL BOURBON, BAKER'S 7 YEAR, BOOKER'S PIGSKIN

OUTSIDE KENTUCKY 39 PER PERSON

WIDOW JANE, GRRISON BROTHERS, LAWS 4 GRAIN BOURBON

RYE 35 PER PERSON

PEERLESS RYE, WILDERNESS TRAIL RYE, PIKESVILLE RYE

INTERNATIONAL 40 PER PERSON

GLENDALOUGH, AMHRUT, ARMORIK

JAPANESE 29 PER PERSON

AKASHI SINGLE MALT, ICHIRO'S MALT AND GRAIN, NIKKA PURE MALT

HEAVY PEAT SCOTCH 61 PER PERSON

OCTOMORE 9.1, ARBEG CORRYVRECKAN, BUNNAHABAN 18 YEAR

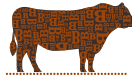
LIGHT PEAT SCOTCH 34 PER PERSON

JOHN MILROY INCHGROWER, MORTLACH 15 YR, LINKWOOD 1991

INTERESTED IN SOMETHING DIFFERENT?

ASK OUR PROFESSIONALS ABOUT A CUSTOMIZED EXPERIENCE

LEAD BARTENDER: ENGIDAWORK.ALEBACHEW@FOURSEASONS.COM



BOURBON STEAK
WASHINGTON DC

**TURN MOMENTS INTO MEMORIES DURING
YOUR NEXT VISIT TO WASHINGTON DC**

OUR EVENT COORDINATOR WILL WORK WITH DC'S BEST VENDORS TO ENHANCE YOUR SPECIAL EVENT WITH ANY FLORAL, BALLOONS, CUSTOM LINENS, CIGAR PACKAGES, ENTERTAINMENT, ETC. AND ASSIST WITH ANY NEEDS SUCHAS VISUAL/AUDIO, TRAVEL, GIFTS AND MORE.

CONTACT

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PHONE

202-944-2020





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 over 45 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.