



BOURBON STEAK

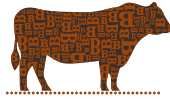


PRIVATE DINING

YEAR **2022**

A RARE EXPERIENCE, WELL DONE.





BOURBON STEAK

ORANGE COUNTY

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse greater Orange County has been waiting for. Modern design elegance encompasses the look and feel of the dining room where guests are treated to impeccable tableside service.



PRIVATE DINING

Our private space accommodates up to 30 guests for a seated dinner. The restaurant is also available to reserve in its entirety.

LOCATION

WALDORF ASTORIA MONARCH BEACH

1 MONARCH BEACH RESORT
DANA POINT, CA 92629

TEL: 949.234.3378



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

CHRIS SANCHEZ

GENERAL MANAGER

AARON SMITH

SOMMELIER

MICHELLE MORIN

EVENTS CONTACT

BRIGITTA GYORFI

EMAIL:

BRIGITTA.GYORFI@
WALDORFASTORIA.COM

EVENTS PHONE: 949.234.3210

SEATING CAPACITY

PRIVATE DINING ROOM

30 SEATED

RESTAURANT BUYOUT

120 SEATED



BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH
A SELECTION OF DELECTABLE TRAY-PASSED CANAPÉS
(MINIMUM 25 PIECES PER SELECTION)

COLD CANAPÉS

- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE 11 ea
- TUNA & KAMPACHI POPPERS** CRISPY SUSHI RICE, TOBIKO 11 ea
- ROASTED HEIRLOOM BEETS** WHIPPED GOAT CHEESE, TARO CHIPS 12 ea
- MAINE LOBSTER 'ROLL'** TOASTED BRIOCHE 16 ea
- CAVIAR 'TOTS'** DUCK FAT POTATOES 19 ea
- SMOKED SALMON BLINI** CITRUS CRÈME FRAÎCHE 12 ea
- STEAK TARTARE** TRADITIONAL GARNISHES 15 ea

HOT CANAPÉS

- KUROBUTA PORK BELLY** BOURBON-SOY GLAZE 11 ea
- POTATO CROQUETTES** TRUFFLE AIOLI 10 ea
- GRILLED BEEF SKEWER** TARE SAUCE 14 ea
- BOURBON SLIDER** BLUE CHEESE 13 ea
- TEMPURA OYSTER** ESPELETTE DIJONNAISE 12 ea
- DUNGENESS CRAB CAKE** REMOULADE 12 ea
- EDAMAME FALAFEL** CUCUMBER YOGURT 8 ea



FIRST COURSE

CHOICE OF

HEARTS OF HYDROPONIC BIBB LETTUCE

FENNEL, RADISH, CITRUS VINAIGRETTE

CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL, PARMIGIANO-REGGIANO

SOUP DU JOUR

SEASONAL ROTATION

SECOND COURSE

CHEF'S SELECTION

OF SIDES SERVED

FAMILY-STYLE

FOR EACH TABLE

8 OZ. ANGUS FILET MIGNON

RED WINE REDUCTION

16OZ PRIME DELMONICO RIBEYE

AVAILABLE WITH ANGUS 'PLUS' SELECTION

FAROE ISLAND SALMON

LOCAL CITRUS, AVOCADO YUZU PUREE

MARY'S ROAST CHICKEN

NATURAL JUS

DESSERT

CHOICE OF

BOURBON CHOCOLATE BAR

PEANUT BUTTER, PRETZEL, ALMOND

TOASTED COCONUT PANNA COTTA

FARMER'S MARKET FRUIT, SEASONAL SORBET

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

MENU ENHANCEMENTS

FIRST COURSE SUBSTITUTIONS

CAVIAR PARFAIT

55 PER PERSON

AHI TUNA TARTARE

18 PER PERSON

MENU ENHANCEMENTS

ADDITIONAL APPETIZER COURSE

CAVIAR PARFAIT

70 PER PERSON

AHI TUNA TARTARE

22 PER PERSON

CHILLED SHELLFISH FOR THE TABLE

30 PER PERSON

GULF SHRIMP COCKTAIL FOR THE TABLE

29 PER PERSON

WINEPAIRINGS

95 PER PERSON

155 PER PERSON FOR GRAND WINE PAIRINGS

150 PER PERSON ANGUS MENU

185 PER PERSON ANGUS 'PLUS' MENU

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



CHEF'S TASTING MENU

HEIRLOOM BEET CAPRESE

GOAT CHEESE PANNA COTTA, PISTACHIO CRUMBLE
RED WINE VINAIGRETTE

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE

SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

8 OZ BLACK ANGUS FILET MIGNON

TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR

PEANUT BUTTER, PRETZEL, ALMOND

195 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINEPAIRINGS

95 PER PERSON

155 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN

CHEF’S TASTING MENU

MICHAEL’S CAVIAR PARFAIT
OSETRA CAVIAR, SMOKED SALMON
POTATO CAKE, WHIPPED CRÉME FRAÎCHE

AHI TUNA TARTARE
ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE
SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

SNAKE RIVER FARMS EYE OF THE RIB EYE
TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR
PEANUT BUTTER, PRETZEL, ALMOND

255 PER PERSON
TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINEPAIRINGS

95 PER PERSON
155 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN





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 33 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 International Smoke, Michael Mina, Bourbon Steak and Clock Bar.

