



BOURBON STEAK

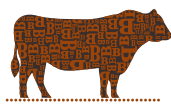


PRIVATE DINING

DINNER
2023

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 16 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 96

TEMPURA HAMA HAMA OYSTER GREEN GODDESS 48

HAND-CUT STEAK TARTARE CRISPY POTATO CHIPS 84

PORK BELLY SKEWERS BLACK PEPPER-SOY GLAZE 54

CRAB LETTUCE CUPS DIJONNAISE 96

CAVIAR & CHIPS CRÈME FRAÎCHE 235

SHELLFISH

LOCAL OYSTERS ON THE HALF-SHELL GREEN APPLE-CHAMPAGNE MIGNONETTE 6^{PC} / 24

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 4^{PC} / 22

ICE-COLD SHELLFISH PLATTER SERVES 2-4 GUESTS 140

6 OYSTERS, 6 SHRIMP, WHOLE MAINE LOBSTER, SALMON CEVICHE

RED MISO-BROILED SHELLFISH PLATTER SERVES 2-4 GUESTS 140

6 OYSTERS, 6 SHRIMP, WHOLE MAINE LOBSTER

LARGE FORMAT DISPLAYS

ARTISANAL CHEESE BOARD LOCAL HONEY, WHOLE GRAIN MUSTARD (SERVES 10) 215

VEGETABLE CRUDITÉ MARKET VEGETABLES, BUTTERMILK RANCH (SERVES 10) 125

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' (CHOPPED)

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

TRUFFLE CAESAR

SWEET ONION CREMA, PARMESAN, GARLIC STREUSEL

APPLE SALAD

AGED CHEDDAR, PECAN, CHICORY, MAPLE

'INSTANT' BACON

PURE COUNTRY PORK BELLY, TEMPURA OYSTER, SAVOY CABBAGE

* MICHAEL'S TUNA TARTARE (SUPPLEMENT +10)

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

SECOND COURSE

SERVED FAMILY STYLE

12 oz. PRIME BONE-LESS NY STRIP

ROASTED KING SALMON

ROASTED CHICKEN (SUPPLEMENT +17)

DUCK BOLOGNESE (SUPPLEMENT +15)

SIDES

CLASSIC POTATO PUREE

BRUSSEL SPROUTS

CREAMED SPINACH

THIRD COURSE

SERVED FAMILY STYLE

WARM NUTMEG BEIGNETS

VANILLA CRÈME BRÛLÉE, CONFECTIONER'S SUGAR

\$96 PER PERSON

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

ADDITIONS

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

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 CHICKEN

ROASTED KING SALMON

16 oz. BONELESS RIBEYE (SUPPLEMENT +15)

VEGETARIAN PASTA (UPON REQUEST)

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

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

ADDITIONS

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

SAUCE TRIO (SERVES 2-3) BOURBON STEAK SAUCE • CREAMY HORSE RADISH • 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.

