



BOURBON STEAK

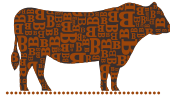


PRIVATE DINING

YEAR 2023

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](tel:949.234.3378)



MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
CHRIS SANCHEZ

GENERAL MANAGER
AARON SMITH

SOMMELIER
MICHELLE MORIN

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

HEARTS OF HYDROPONIC BIBB LETTUCE
FENNEL, RADISH, CITRUS VINAIGRETTE
AHI TUNA TARTARE FOR THE TABLE
ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO - SEASAME OIL

SECOND COURSE

CHEF'S SELECTION
OF SIDES SERVED
FAMILY-STYLE
FOR EACH TABLE

ANGUS FILET MIGNON SURF & TURF
FAROE ISLAND SALMON, SEASONAL VEGETABLES,
WHIPPED TRUFFLE POTATO

DESSERT

BOURBON CHOCOLATE BAR
PEANUT BUTTER, PRETZEL, ALMOND

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

MENU ENHANCEMENTS

ADDITIONAL APPETIZER COURSE

CHILLED SHELLFISH FOR THE TABLE
30 PER PERSON

GULF SHRIMP COCKTAIL FOR THE TABLE
29 PER PERSON

WINE OPTIONS

ON SITE SOM: MICHELLE MORRIN TO ASSIST WITH PRE-SELECTED WINES

A MICHAEL MINA RESTAURANT





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.

