

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

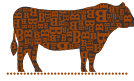
GENERAL MANAGER

ERICH STUMPE

WINE DIRECTOR

WINN ROBERTON

EVENT COORDINATOR



B O U R B O N S T E A K
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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" flat screen 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**

CRAB LOUIE 45

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**

TRADITIONAL SHRIMP COCKTAIL COCKTAIL SAUCE..... **25 PER PERSON**



TUNA TARTARE ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL.. **30 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)

BOURBON BURGER BOARD PRIME STEAK, TURKEY, AND QUINOA SLIDERS **PRICED PER ITEM**

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

8 OZ **BLACK ANGUS FILET MIGNON**
7 OZ **ORA KING SALMON** CITRONETTE, CHARRED LEMON

DESSERTS

CHOOSE 2 SELECTIONS FROM BELOW

BOURBON BASQUE CHEESECAKE
STRAWBERRIES

24K BLACK FOREST MOLTEN CAKE SUNDAE

CHEF'S SELECTION OF SORBETS

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

130 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

GREEN GARLIC VELOUTÉ
SNOW CRAB SALAD, LEMON CRÈME FRAÎCHE

CHOOSE 3 SELECTIONS FROM BELOW

ENTRÉES

SERVED WITH
CHEF'S SELECTIONS
OF SIDES

16 OZ **NEW YORK STRIP**
8 OZ **BLACK ANGUS FILET MIGNON**
7 OZ **ORA KING SALMON** SOFRITO, CHARRED LEMON
PAN-ROASTED CHICKEN RED WINE JUS

DESSERTS

BOURBON BASQUE CHEESECAKE
STRAWBERRIES
24K BLACK FOREST MOLTEN CAKE SUNDAE
WHIPPED CREAM, MILK CHOCOLATE, GOLD LEAF, CRUNCHY PEARLS
CHEF'S SELECTION OF SORBETS

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

150 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

GREEN GARLIC VELOUTÉ
SNOW CRAB SALAD, LEMON CRÈME FRAÎCHE

ENTRÉES **8 OZ BLACK ANGUS FILET MIGNON**
SERVED WITH **16 OZ NEW YORK STRIP**
CHEF'S SELECTIONS **7 OZ ORA KING SALMON** SOFRITO, CHARRED LEMON
OF SIDES **PAN-ROASTED CHICKEN** RED WINE JUS

DESSERTS **BOURBON BASQUE CHEESECAKE**
STRAWBERRIES
24K BLACK FOREST MOLTEN CAKE SUNDAE
ARTISANAL CHEESE
DAILY SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS
CHEF'S SELECTION OF SORBETS

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

165 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 *CHOOSE ONE OF THE FOLLOWING*

SERVED WITH
CHEF'S SELECTIONS
OF SIDES

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 BLACK FOREST MOLTEN CAKE SUNDAE

CHEF'S SELECTION OF SORBETS

FRUIT PLATE

DAILY SELECTION OF FRESH CUT FRUIT

69 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

- 18 OZ **DRY-AGED BONE-IN NEW YORK STRIP** +30

WORLD WIDE WAGYU

14 OZ **7X RIBEYE** COLORADO +41

JAPANESE A5 WAGYU STRIPLOIN

MIYAZAKI, MIYAZAKI **4oz** +111 / **8oz** +276

CHATEAU UENAE, HOKKAIDO **4oz** +265 / **8oz** +555

A5 TASTING 4OZ CUTS EACH | **SERVES 4**

SIDES

IN ADDITION TO CHEF'S SELECTIONS

SAUTÉED BROCCOLI RABE, ANCHOVY, LEMON +5

SNAP PEAS +5

PEAS & CARROTS +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
+10

SAVORY TAKEAWAY BOURBON CARAMEL POPCORN
+10

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 BRUT **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**

LA CHABLISIENNE 'LE FINAGE', **CHABLIS, FRANCE** 2020 **96**

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

RED

HAHN PINOT NOIR, **MONTEREY COUNTY** 2021 **64**

MAISON NOIR O.P.P. PINOT NOIR, **WILLAMETTE VALLEY, OREGON** 2021 **92**

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

HENDRY 'HRW' CABERNET SAUVIGNON, **NAPA VALLEY** 2020 **96**

MALDONADO 'PROPRIETARY RED BLEND', **NAPA VALLEY** 2018 **140**

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

JC VIZCARRA TEMPRANILLO, **RIBERA DEL DUERO, SPAIN** 2019 **82**

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 +55

HOUSE 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 PERSON

SINGLE BARREL 40 PER PERSON

OUTSIDE KENTUCKY 39 PER PERSON

RYE 35 PER PERSON

INTERNATIONAL 40 PER PERSON

JAPANESE 29 PER PERSON

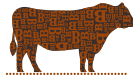
HEAVY PEAT SCOTCH 61 PER PERSON

LIGHT PEAT SCOTCH 34 PER PERSON

INTERESTED IN SOMETHING DIFFERENT?

ASK OUR PROFESSIONALS ABOUT A CUSTOMIZED EXPERIENCE

LEAD BARTENDER: ENGIDAWORK.ALEBACHEW@FOURSEASONS.COM



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

**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

ADRIANA MENDOZA

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ADRIANA.MENDOZA@FOURSEASONS.COM

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.