



BOURBON STEAK

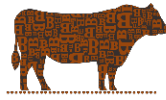


PRIVATE DINING

YEAR 2023

A RARE EXPERIENCE. WELL DONE.





BOURBON STEAK

NASHVILLE

Encompassing the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK has taken its rightful place as Nashville's premier steakhouse. Modern design elegance encompasses the look and feel of the dining room where guests are treated to impeccable table-side service. Choose from three separate dining rooms: Rare, Rye, and Reserve. Each room offers a unique experience flanked by floor-to-ceiling windows that highlight one of the restaurant's most breathtaking accessories, its panoramic skyline views.

PRIVATE DINING CONTACT INFORMATION:

BourbonPrivateDining@turnberry.com

629.208.8373



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

DMITRIY KAKUSCHKE

GENERAL MANAGER

AJ JOHNSTON

RARE PRIVATE DINING

18 SEATED

RESERVE SEMI-PRIVATE DINING

24 SEATED

RYE PRIVATE DINING

12 SEATED



ARRIVAL EXPERIENCE

CANAPÉS

\$30 PER PERSON (CHOOSE 3)

KING CRAB HUSHPUPPIES ESPELETTE, GREEN GODDESS

TEMPURA SHRIMP PANKO-CRUSTED SHRIMP, SPICY SOY, MICRO CILANTRO

CRISPY VEGETABLE DUMPLINGS SWEET AND SOUR SAUCE

GULF SHRIMP TOAST SESAME, SWEET CHILI VINAIGRETTE

WILD MUSHROOM TART HOUSE-MADE RICOTTA, FINES HERBES

GRILLED STEAK KABOB PEPPERS, ONIONS, MAITAKE MUSHROOMS, HOISIN

PREMIUM CANAPÉS

REPLACE ANY OF THE CHOICES ABOVE FOR AN ADDITIONAL \$5 PER PERSON

LOBSTER BISQUE SHOOTER DICED LOBSTER, HOUSE-MADE CROUTON, CHIVE

A5 WAGYU STEAK KABOB PEPPERS, ONIONS, MAITAKE MUSHROOMS, HOISIN

HEIRLOOM BEETS & GOAT CHEESE BEET GELÉE, HONEY TUILE, WHIPPED GOAT CHEESE

RAW BAR

SERVED FAMILY STYLE ON THE TABLE

CAST-IRON BROILED OR ICE-COLD SHELLFISH TOWER 45 PER PERSON

KING CRAB, EAST COAST OYSTERS, GULF SHRIMP, MAINE LOBSTER

RAW EAST COAST OYSTERS BY THE DOZEN 60 PER DOZEN

GIN-SPIKED COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE

TRADITIONAL SHRIMP COCKTAIL 10 PER PERSON

RAW HORSERADISH, GIN-SPIKED COCKTAIL SAUCE

REGIIS OVA CAVIAR SERVICE

ALL PRICED PER OUNCE

DOMESTIC ROYAL **105** KALUGA HYBRID **135** OSSETRA **195**



TASTING TRIO **415**

TRADITIONAL ACCOMPANIMENTS

SUSTAINABLY FARMED AND HARVESTED



PRICED PER PERSON-TAX & GRATUITY EXCLUDED

2 SELECTIONS PER COURSE "PROHIBITION" 115

3 SELECTIONS PER COURSE "BELLE MEADE" 130

4 SELECTIONS PER COURSE "BOURBON ROYALE" 145

AMUSE BOUCHE

TRIO OF DUCK-FAT FRIES

WHITE CHEDDAR, TRUFFLE-PARMESAN, DILL PICKLE-SPICED

FIRST COURSE

CHOOSE SELECTIONS FROM BELOW

CLASSIC CAESAR

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

THE 'WEDGE'

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

'INSTANT' BACON

SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE



MICHAEL'S TUNA TARTARE +5 PER ORDER

PINE NUT, MINT, ASIAN PEAR, HABANERO, TOASTED SESAME OIL

ENTREES

CHOOSE SELECTIONS FROM BELOW

8 OZ **ANGUS FILET MIGNON**

12 OZ **PRIME NEW YORK STRIP**

VERLASSO SALMON

FINES HERBES CITRONETTE

JOYCE FARMS' BRICK CHICKEN

ROSEMARY-GARLIC

PREMIUM SELECTIONS

6oz AUSTRALIAN WAGYU FILET MIGNON 25 PER ORDER

16oz DELMONICO RIB EYE 35 PER ORDER

8oz SNAKE RIVER FARMS WAGYU RIB CAP 38 PER ORDER

CHILEAN SEA BASS 20 PER ORDER

4oz A5 NEW YORK STRIP, KAGOSHIMA, JAPAN 66 PER ORDER

OR ADD AS A SUPPLEMENT TO SHARE 128 PER 4oz ORDER

ACCOMPANIMENTS & SAUCES

PRICED ADDITIONAL PER ITEM ORDERED

GRILLED GULF SHRIMP +20

ALASKAN KING CRAB & BÉARNAISE +30

GRILLED HALF MAINE LOBSTER +40

BLACK TRUFFLE BUTTER +7

BONE MARROW CRUST +13

**CHEF'S SELECTION OF
PREMIUM STEAK SAUCES
SERVED FAMILY STYLE
+5 PER PERSON**

SIDES

CHEF'S SELECTION OF SIGNATURE SIDES

SERVED FAMILY-STYLE

DESSERTS

CHOOSE 2 SELECTIONS FROM BELOW

SIGNATURE S'MORES

DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

WARM SUGAR BEIGNETS

TENNESSEE WHISKEY PUDDING, CONFECTIONER'S SUGAR

TRIO OF SORBETS

CHEF'S SEASONAL SELECTION

AFTER DINNER

PRICED ADDITIONAL PER PERSON

BOURBON CARAMEL POPCORN TAKEAWAY +9

INCLUDES COMPLIMENTARY COFFEE & TEA SERVICE





PLEASE NOTE THAT THE FOLLOWING WINE OPTIONS ARE READILY AVAILABLE TO LARGE GROUP DINING

BOUBON STEAK WINES

CHOOSE FROM BELOW

SPARKLING

SORELLE BRANCA PROSECCO, IT NV **78**

WHITE

ABBAZIA NOVACELLA PINOT GRIGIO, ALTO ADIGE, IT 2021 **80**

HARTFORD COURT, RUSSIAN RIVER VALLEY, CA **90**

RED

PRESQU'ILE PINOT NOIR, STA. MARIA CALLEY, CA 2021 **90**

CAIN CUVÉE, CABERNET SAUVIGNON, NAPA VALLEY, CA NV17 **105**

DAMILANO 'LE CINQUEVIGNE', BAROLO, IT 2017 **115**

ELEVATED OFFERINGS

CHOOSE FROM BELOW

SPARKLING

SCHRAMSBERG MIRABELLE BRUT ROSE, NORTH COAST, CA NV **140**

WHITE

CHÂTEAU RIEUSSEC BORDEAUX BLANC (SAUVIGNON BLANC/SEMILLON) 2016 **125**

NEYERS CHARDONNAY, CARNEROS, CA 2019 **105**

RED

RESONANCE PINOT NOIR, WILLAMETTE VALLEY, OR 2021 **130**

BADIA A COLTIBUONO RISERVACHIANTI CLASSICO, IT 2017 **135**

GROTH, CABERNET SAUVIGNON, NAPA VALLEY 2018 **168**

CELLAR SELECTIONS

CHOOSE FROM BELOW

SPARKLING

MICHEL GONET 'CUVÉE MINA', BLANC DE BLANCS CHAMPAGNE, FR 2010 **175**

WHITE

TESTUT, GRAND CRU 'GRENOUILLES' (CHARDONNAY), CHABLIS, FR 2018 **285**

PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA 2020 **150**

RED

DUMOL 'WESTER REACH' PINOT NOIR, WILLAMETTE VALLEY, OR 2021 **200**

SHAHER ONE POINT FIVE CABERNET SAUVIGNON, NAPA, CA 2019 **280**

GAJA 'PROMIS' SUPER TUSCAN BLEND, TUSCANY, IT 2021 **190**

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? SOMETHING MORE RARE?

PLEASE CONTACT THE BOUBON STEAK PRIVATE DINING MANAGEMENT TEAM AT:

BOUBONPRIVATEDINING@TURNBERRY.COM.

A MEMBER OF OUR TEAM WILL BE HAPPY TO CUSTOMIZE DIFFERENT OPTIONS FROM OUR AWARD-WINNING WINE PROGRAM FOR YOU AND YOUR GUESTS. CHEERS!



MEET THE CHEF

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 40+ 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.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2018, Chef Mina continues to dazzle the culinary world with bold dining concepts.

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, Pabu, and Bourbon Steak.