



BOURBON STEAK



PRIVATE DINING

YEAR 2023

A RARE EXPERIENCE, WELL DONE.





## BOURBON STEAK

BOURBON STEAK Miami offers contemporary American fare with a focus on all natural, organic and hormone free cuts of beef, poached and finished over the wood-burning grills.

### PRIVATE DINING

BOURBON STEAK Miami is proud to offer 3 private dining options. Our Glass Box accommodates up to 12 guests seated, while our Large Private Dining Room can seat as many as 32 guests. A full Restaurant buyout seats as many as 275 comfortably.

### LOCATION

**JW TURNBERRY RESORT & SPA**  
19999 WEST COUNTRY CLUB DRIVE  
AVENTURA, FL 33180  
TEL: 786.279.6598

### HOURS OF OPERATION

DINNER: 6PM-10PM NIGHTLY  
TEL: 786.279.6600



**MANAGING CHEF**  
MICHAEL MINA

**EXECUTIVE CHEF**  
MARIO BEABRAUT

**GENERAL MANAGER**  
ANIBAL MACIAS

**SOMMELIER**  
CRAIG TERIACA

**THE LOUNGE (SEMI-PRIVATE)**  
SEATS 64 - RECEPTIONS 90  
MON- WED \$7,500++ MIN SPEND  
THURS - SUN \$9,500++ MIN SPEND

**LARGE PRIVATE DINING ROOM**  
SEATS 32 - RECEPTIONS 50  
TWO SEATINGS AVAILABLE  
5:30PM-8:00PM  
8:30PM-CLOSE  
MON - WED \$4,500++ MIN SPEND  
THURS- SUN \$6,500++ MIN SPEND

**PRIVATE GLASS BOX**  
SEATS 12  
TWO SEATINGS AVAILABLE  
5:30PM-8:00PM  
8:30PM-CLOSE  
MON - WED \$2,500++ MIN SPEND  
THURS- SUN \$3,500++ MIN SPEND

**BUYOUT CAPACITY**  
FULL RESTAURANT 275



**PRE-DINNER CANAPE MENU**

MINIMUM ORDER OF 1 PIECE  
PER PERSON, PER CHOICE  
MAXIMUM OF 7 CHOICES

**SEA | 10 PER PIECE**

AHI TUNA TARTARE | CUCUMBER PEDESTAL  
CHILLED LOBSTER TACOS | MANGO-PINEAPPLE SALSA, AVOCADO CREAM  
SMOKED OYSTER ROCKEFELLER | SMOKED GOUDA CREAMED SPINACH,  
PERNOD, PARMESAN  
JUMBO SHRIMP COCKTAIL | COCKTAIL SAUCE

**LAND | 9 PER PIECE**

BEEF TARTARE | CROSTINI  
BEEF BURGER SLIDERS | FARMHOUSE CHEDDAR, REMOULADE  
CRISPY CHICKEN RILLETTE | WHOLE GRAIN MUSTARD, CHICKEN JUS  
CROQUE MONSIEUR | MORNAY SAUCE, BAYONNE HAM  
SHRIMP & CHORIZO | PIMIENTO AIOLI

**VEGETARIAN | 8 PER PIECE**

MUSHROOM VOL-AU-VENT | BLUE CHEESE  
HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC  
CRISPY ARANCINI | PARMIGIANO REGGIANO  
MICHAEL'S FALAFEL | SCALLION-TOMATO RELISH

**PREMIUM | 15 PER PIECE**

FISH & CHIPS | POTATO MILLE FEUILLE, KALUGA CAVIAR  
SHORT RIBS VOL-AU-VENT | BLACK GARLIC, BEEF JUS  
A5 BEEF TATAKI | BLACK GARLIC, SERRANO CHILIS

**PLATED OPTIONS**

**ICE COLD SHELLFISH PLATTER FOR 3PP - 210**

OYSTERS EAST/WEST COAST, JUMBO PRAWNS, KING CRAB SALAD

**ARTISANAL CHARCUTERIE | SEASONAL ACCOMPANIMENTS - 275**

**TRIO OF SELECTED CHEESES | SEASONAL ACCOMPANIMENTS - 275**

PLATTERS SERVE 15 GUESTS

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.  
MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**





## ACCOMPANIMENTS

ADD TO ANY  
DINNER MENU

### **SHELLFISH PLATTER | 210 PER PLATTER (3PP)**

MAINE LOBSTER, KING CRAB, JUMBO PRAWNS, OYSTERS

### **FAMILY STYLE | MP**

2 LB MAINE LOBSTER

### **WELCOME SIGNATURE COCKTAIL | 20 PER PERSON**

FOR EACH GUEST UPON ARRIVAL BEFORE DINNER  
BRAMBLE, PETER PAN, BOURBON MULE

### **BUTTER-POACHED HALF MAINE LOBSTER | 49 PER PERSON**

### **HUDSON VALLEY FOIE GRAS | 34 PER PERSON**

### **KING CRAB OSCAR | 27 PER PERSON**

### **GRILLED JUMBO PRAWNS | 30 PER PERSON**

### **POTATO PULL-APART ROLLS | 4 PER PERSON**

### **SAUCE TRIO | 6 PER PERSON**

### **WINE TASTING CURATED MENU | 400 PER PERSON**



**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**AHI TUNA TARTARE**

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

**CLASSIC CAESAR**

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

**SPICY BEEF LETTUCE CUPS**

THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

**SECOND COURSE**

CHOICE OF THE FOLLOWING:

**8 OZ PRIME FILET MIGNON**

SAUCE BORDELAISE, POMME PURÉE

**FAROE ISLAND SALMON**

LEMON & FINES HERB CITRONETTE, GRILLED ASPARAGUS

**AMISH ROASTED CHICKEN**

CHICKEN JUS, TRUFFLE MAC & CHEESE

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**SAN SEBASTIAN CHEESECAKE**

ROASTED STRAWBERRIES, SESAME CRUNCH

**VALRHONA CHOCOLATE DEVIL'S FOOD CAKE**

RASPBERRY SORBET

**135 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**  
ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**AHI TUNA TARTARE**  
ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

**JUMBO SHRIMP COCKTAIL**  
COCKTAIL SAUCE

**SPICY BEEF LETTUCE CUPS**  
THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

**THE 'WEDGE'**  
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK RANCH

**SECOND COURSE**

C H O O S E O N E O F T H E F O L L O W I N G :

**8 OZ PRIME FILET MIGNON**  
SAUCE BORDELAISE, POMME PURÉE

**14 OZ PRIME NEW YORK STRIP**  
SAUCE BORDELAISE, POMME PURÉE

**FAROE ISLAND SALMON**  
LEMON & FINES HERB CITRONETTE, GRILLED ASPARAGUS

**AMISH ROASTED CHICKEN**  
CHICKEN JUS, TRUFFLE MAC & CHEESE

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**  
TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**SAN SEBASTIAN CHEESECAKE**  
ROASTED STRAWBERRIES, SESAME CRUNCH

**VALRHONA CHOCOLATE DEVIL'S FOOD CAKE**  
RASPBERRY SORBET

**160 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**FAMILY-STYLE STARTERS**

**SPICY BEEF LETTUCE CUPS**

THAI CHILI, BASIL, SWEET CHILI SAUCE, CRUNCHY RICE

**JUMBO SHRIMP COCKTAIL**

COCKTAIL SAUCE

**CLASSIC CAESAR**

BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STREUSEL

**HALF MAINE LOBSTER COCKTAIL**

STEAMED AND CHILLED

**SECOND COURSE**

CHOOSE ONE OF THE FOLLOWING:

**8 OZ PRIME FILET MIGNON**

SAUCE BORDELAISE, POMME PURÉE

**14 OZ PRIME NEW YORK STRIP**

SAUCE BORDELAISE, POMME PURÉE

**AMISH ROASTED CHICKEN**

CHICKEN JUS, TRUFFLE MAC & CHEESE

**MISO-GLAZED SEABASS**

MAITAKE MUSHROOM DASHI, RADISH SCALLION

**FAMILY-STYLE DESSERTS**

**TROPICAL KEY LIME PIE**

TOASTED MERINGUE, GRAHAM CRACKER, MANGO SORBET

**SAN SEBASTIAN CHEESECAKE**

ROASTED STRAWBERRIES, SESAME CRUNCH

**VALRHONA CHOCOLATE DEVIL'S FOOD CAKE**

RASPBERRY SORBET

**185 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

AVAILABLE FOR AGES 12 AND UNDER

**AMUSE BOUCHE**

**TRIO OF MICHAEL'S CLASSIC FRIES**

ROSEMARY, PAPRIKA, ONION

**MAIN COURSE**

CHOOSE ONE OF THE FOLLOWING:

**CHEESEBURGER**

CLASSIC DRY-AGED BURGER, FARMHOUSE CHEDDAR, CLASSIC FRIES

**CHICKEN TENDERS**

FRIED ORGANIC CHICKEN FILETS, CLASSIC FRIES

**STEAK & FRITES**

8OZ PRIME FILET MIGNON, CLASSIC FRIES

**PASTA**

BUTTER, PARMIGIANO REGGIANO

**MAC & CHEESE**

CHEDDAR CHEESE

**DESSERTS**

CHOOSE ONE OF THE FOLLOWING:

**SEASONAL ICE CREAM**

SEASONAL SORBET OR SEASONAL ICE CREAM

**VALRHONA CHOCOLATE DEVIL'S FOOD CAKE**

RASPBERRY SORBET

**59 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY





**OPEN BAR PACKAGES**

PRICE PER PERSON PER HOUR

**STANDARD \$40**

- ABSOLUT VODKA
- ALL AVAILABLE STOLICHNAYA VARIETIES
- DON Q RUM
- HERRADURA SILVER TEQUILA
- COINTREAU
- BEEFEATER GIN
- JACK DANIELS TENNESSEE WHISKEY
- JOHNNY WALKER RED
- JIM BEAM BOURBON
- SOMMELIER SELECTED WHITE WINE
- SOMMELIER SELECTED RED WINE

**PREMIUM \$45**

- BELVEDERE VODKA
- ALL AVAILABLE STOLICHNAYA VARIETIES
- BACARDI RUM
- PATRON SILVER TEQUILA
- COINTREAU
- TANQUERAY GIN
- JOHNNY WALKER BLACK SCOTCH/WHISKEY BLEND
- MAKER'S MARK BOURBON
- SOMMELIER SELECTED WHITE WINE
- SOMMELIER SELECTED RED WINE

ALL PACKAGES INCLUDE IMPORTED, DOMESTIC & NON-ALCOHOLIC BEER, MINERAL WATER, FRUIT MIXERS & SOFT DRINKS. THIS DOES NOT INCLUDE SHOTS OR DOUBLES.

9% TAX AND 26% SERVICE CHARGE  
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

**CUSTOM MENUS AVAILABLE.**  
**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**



BOURBON TASTING

MENU 1

**HIGH WEST DISTILLERY AMERICAN PRAIRIE, PARK CITY, UTAH**

HIGH WEST DISTILLERY AND SALOON IS UTAH'S FIRST LEGAL DISTILLERY SINCE 1870. LOCATED AT EXACTLY 7,000 FEET ABOVE SEA LEVEL IN HISTORIC OLD TOWN OF PARK CITY. HIGH WEST AMERICAN PRAIRIE RESERVE BOURBON IS A BLEND OF PREMIUM BOURBONS, A SIX-YEAR-OLD AND A 10-YEAR-OLD. IT IS A DELICIOUS MARRIAGE OF VANILLA, CARAMEL, BLOOD ORANGES AND DARK CHERRIES WITH LONG, SWEET AND SATISFYING HONEY NOUGAT FINISH.

**MAKER'S 46, LORETTO, KENTUCKY**

MAKER'S 46 WAS CREATED BY BILL SAMUELS, JR., TO AMPLIFY THE FLAVORS HE LOVES IN MAKER'S MARK. THE INNOVATIVE WOOD STAVE FINISHING PROCESS STARTS WITH FULLY MATURED MAKER'S MARK AT CASK STRENGTH. SEARED VIRGIN FRENCH OAK STAVES ARE INSERTED INTO THE BARREL AND IS HELD LONGER IN THEIR LIMESTONE CELLAR. THE RESULT IS MAKER'S 46: BOLDER AND MORE COMPLEX WITH RICH NOTES OF VANILLA AND CARAMEL AND A SMOOTH, SUBTLE FINISH.

**BULLEIT FRONTIER, LAWRENCEBURG, INDIANA**

BULLEIT BOURBON IS INSPIRED BY THE WHISKEY PIONEERED BY AUGUSTUS BULLEIT OVER 150 YEARS AGO. ONLY INGREDIENTS OF THE VERY HIGHEST QUALITY ARE USED THE SUBTLETY AND COMPLEXITY OF BULLEIT BOURBON COME FROM ITS UNIQUE BLEND OF RYE, CORN, AND BARLEY MALT, ALONG WITH SPECIAL STRAINS OF YEAST AND PURE KENTUCKY LIMESTONE FILTERED WATER. DUE TO ITS ESPECIALLY HIGH RYE CONTENT, BULLEIT BOURBON HAS A BOLD, SPICY CHARACTER WITH A FINISH THAT'S DISTINCTIVELY CLEAN AND SMOOTH.

MEDIUM AMBER IN COLOR, WITH GENTLE SPICINESS AND SWEET OAK AROMAS. MID-PALATE WITH TONES OF MAPLE, OAK, AND NUTMEG. THE FINISH IS LONG, DRY, WITH A LIGHT TOFFEE FLAVOR AND SATIN-LIKE TEXTURE.

**45 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

SOMMELIER REQUIRED | \$225 FEE

1 SOMMELIER PER 30 GUESTS

**CUSTOM MENUS AVAILABLE.**

**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**

**BOURBON TASTING**

MENU 2

**ANGEL'S ENVY, LOUISVILLE, KENTUCKY**

KENTUCKY VETERAN AND BOURBON HALL OF FAME INDUCTEE LINCOLN HENDERSON IS BEHIND THIS PORT BARREL FINISHED BOURBON. THIS KENTUCKY STRAIGHT BOURBON IS AGED ON THE TOP FLOORS OF THE RICKHOUSE BEFORE SPENDING SIX MONTHS FINISHING IN PORT BARRELS. EIGHT TO TEN BARRELS ARE USED FOR EACH BATCH.

**BASIL HAYDEN, FRANKFORT, KENTUCKY**

BASIL HAYDEN IS ONE OF THE FOUR KENTUCKY STRAIGHT BOURBONS IN THE BEAM SMALL BATCH COLLECTION ALONG WITH BOOKER'S, BAKER'S, AND KNOB CREEK. ALTHOUGH BASIL HAYDEN, SR. IS NOT FEATURED ON HIS NAMESAKE BOTTLE, HIS LIKENESS IS ON EVERY BOTTLE OF OLD GRAND-DAD. IT IS HIS HIGH RYE BOURBON MASH BILL RECIPE THAT IS FEATURED IN THIS BOTTLING. IT IS THE LOWEST PROOF OF THE SMALL BATCH COLLECTION COMING IN AT JUST 80 PROOF.

**JEFFERSON'S OCEAN AGED AT SEA, CRESTWOOD, KENTUCKY**

THIS IS THE FIFTEENTH RELEASE FROM JEFFERSON'S OCEAN VOYAGE, ONE USING WHEAT RATHER THAN RYE AS ITS SECONDARY OR FLAVORING GRAIN. FOR THE COLLECTION, BARRELS THAT HAVE BEEN AGING BOURBON FOR ABOUT 6 TO 8 YEARS ARE TRANSFERRED TO A SHIP THAT SAILS FOR SEVERAL MONTHS AT SEA. THIS WELL-TRAVELED BOURBON HAS CROSSED THE EQUATOR 4 TIMES AND HIT 30 PORTS OF CALL ON 5 DIFFERENT CONTINENTS BEFORE BEING BOTTLED.

**55 PER PERSON**

9% TAX AND 26% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

SOMMELIER REQUIRED | \$225 FEE

1 SOMMELIER PER 30 GUESTS

**CUSTOM MENUS AVAILABLE.**

**MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**

**PRIVATE GLASS BOX**

SEATS 12

MON - WED \$2,500++ MIN SPEND | THUR - SUN \$3,500++ MIN SPEND



**LARGE PRIVATE DINING ROOM**

SEATS 32 - RECEPTIONS AVAILABLE FOR 50

MON - WED \$4,500++ MIN SPEND | THUR - SUN \$6,500++ MIN SPEND



**THE LOUNGE (SEMI-PRIVATE)**

SEATS 64 - RECEPTION 90

MON - WED \$7,500++ MIN SPEND | THUR - SUN \$9,500++ MIN SPEND







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 20 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.

