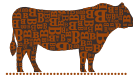


BOURBON STEAK
WASHINGTON DC

GROUP & PRIVATE EVENT DINING

A RARE EXPERIENCE, WELL DONE.





BOURBON STEAK
WASHINGTON DC

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, butter 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

DENNIS BERNARDO

GENERAL MANAGER

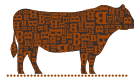
ERICH STUMPE

WINE DIRECTOR

WINN ROBERTON

EVENT COORDINATOR

BASHEER MURSHED



BOURBON STEAK
WASHINGTON DC

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: 38 SEATED / 50 RECEPTION

BATCH: 14 SEATED / 20 RECEPTION

BARREL: 18 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: 120

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 PRIVATE: 50 RECEPTION

THE PATIO

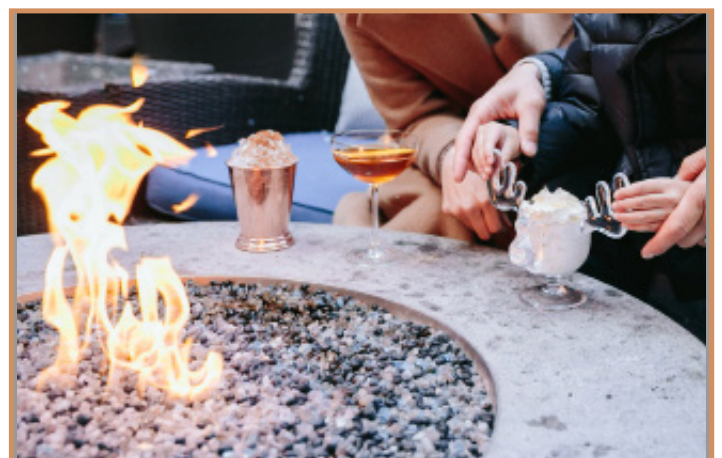
Book the entirety of our outdoor garden or a semi-private space by our George Washington Terrace.

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

JONAH CRAB BEINGETS GARLIC CREAM, SAFFRON, CRISPY BASIL 52

BLUE CHEESE STEAK BITE CRISPY YORKSHIRE PUDDING, HORSERADISH 32

MAITAKE MUSHROOM TEMPURA FRIED, MISO AÏOLI 30

CRAB LOUIE ALASKAN SNOW CRAB, GEM LETTUCE CUPS 46

STEAK TARTARE CROSTINI CUPS PRIME BEEF ANGUS, SOURDOUGH CROSTINI 32

RAW BAR SERVED FAMILY STYLE ON THE TABLE OR SET AS A DISPLAY

ICE-COLD SHELLFISH TOWER AMERICAN MERROIR, TRADITIONAL SAUCES 45 PER PERSON

CAST-IRON BROILED SHELLFISH PLATTER MISO BUTTERED 45 PER PERSON

NORTH & MID-ATLANTIC OYSTERS BY THE DOZEN, CHAMPAGNE MIGNONETTE 52 PER DOZEN

CHILLED MAINE LOBSTER COCKTAIL DIJONNAISE 40 PER PERSON

SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE 25 PER PERSON

TUNA TARTARE ANCHO CHILE, ASIAN PEAR, MINT, HABANERO-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

TRADITIONAL CAVIAR SERVICE

MALOSSOL OSETRA

SIEVED EGG, RED ONION, CRÈME FRAÎCHE

CHIVES, RED ONION, BLINI (SERVES 2-4)

100 GRAMS 450

SPARKLING GREETING

PASSED UPON ARRIVAL OR SERVED AS A TOAST

HOUSE SPARKLING 15 PER PERSON

CHAMPAGNE 29 PER PERSON



START YOUR MEAL WITH A SELECTION OF PASSED OR DISPLAYED CANAPÉS FROM PAGE 4

DUPONT CIRCLE

3 COURSE MENU

AMUSE **TRIO OF DUCK FAT FRIES**
MIXED HERB & GARLIC, TRUFFLE, OLD BAY SPICE

APPETIZERS CHOICE OF THE FOLLOWING
GEM LETTUCE CAESAR
GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE
THE 'WEDGE'
BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

ENTRÉES CHOICE OF THE FOLLOWING
8 oz. FILET MIGNON
7 oz. ORA KING SALMON
PAN-ROASTED ORGANIC CHICKEN

SIDES FOR THE TABLE

WHIPPED POTATOES
TRUFFLE MAC & CHEESE
SAUTÉED SPINACH

DESSERTS CHOOSE 2 SELECTIONS FROM BELOW
BOURBON BASQUE CHEESECAKE SEASONAL FRUITS
24K BLACK FOREST MOLTEN CAKE SUNDAE
CHEF'S SELECTION OF SORBETS

SAUCE TRIO

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

ADDITIONAL ENHANCEMENTS AVAILABLE ON PAGE 9

135 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE



START YOUR MEAL WITH A SELECTION OF PASSED OR DISPLAYED CANAPÉS FROM PAGE 4

BRIGHTWOOD

3 COURSE MENU

AMUSE

TRIO OF DUCK FAT FRIES

MIXED HERB & GARLIC, TRUFFLE, OLD BAY SPICE

APPETIZERS

SELECT THREE OF THE FOLLOWING:

GEM LETTUCE CAESAR

GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE

THE 'WEDGE'

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

MICHAEL'S TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TRIO OF PEPPERS, HABANERO-SESAME OIL

CHEF'S SEASONAL SOUP

ENTRÉES

CHOICE OF THE FOLLOWING

8 oz. FILET MIGNON

16 oz. NEW YORK STRIPLOIN

7 oz. ORA KING SALMON

PAN-ROASTED ORGANIC CHICKEN

SIDES FOR THE TABLE

WHIPPED POTATOES, TRUFFLE MAC & CHEESE, SAUTÉED SPINACH

DESSERTS

BOURBON BASQUE CHEESECAKE SEASONAL FRUITS

24K BLACK FOREST MOLTEN CAKE SUNDAE

CHEF'S SELECTION OF SORBETS

SAUCE TRIO

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

ADDITIONAL ENHANCEMENTS AVAILABLE ON PAGE 9

160 PER PERSON

TAX AND GRATUITY NOT INCLUDED

ALL SEASONAL ITEMS ARE SUBJECT TO CHANGE



START YOUR MEAL WITH A SELECTION OF PASSED OR DISPLAYED CANAPÉS FROM PAGE 4

PETWORTH

4 COURSE MENU

AMUSE

TRIO OF DUCK FAT FRIES

MIXED HERB & GARLIC, TRUFFLE, OLD BAY SPICE

APPETIZERS

CHOICE OF THE
FOLLOWING:

GEM LETTUCE CAESAR

GARLIC STREUSEL, TEMPURA WHITE ANCHOVY, PARMESAN VINAIGRETTE

THE 'WEDGE'

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

CHEF'S SEASONAL SOUP

MID-COURSE

CHOICE OF THE
FOLLOWING:

MICHAEL'S TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TRIO OF PEPPERS, HABANERO-SESAME OIL

SHRIMP COCKTAIL

ESPELETTE, GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH

AMERICAN WAGYU BEEF TARTARE

TRADITIONAL GARNISHES, GRILLED SOURDOUGH

ENTRÉES

CHOICE OF THE
FOLLOWING:

8 oz. FILET MIGNON

16 oz. NEW YORK STRIPLOIN

20 oz. COWBOY RIBEYE

7 oz. ORA KING SALMON

PAN-ROASTED ORGANIC CHICKEN

SIDES FOR THE TABLE

WHIPPED POTATOES, TRUFFLE MAC & CHEESE, SAUTÉED SPINACH

DESSERTS

CHOICE OF THE
FOLLOWING:

BOURBON BASQUE CHEESECAKE

SEASONAL FRUITS

24K BLACK FOREST MOLTEN CAKE SUNDAE

CHEF'S SELECTION OF SORBETS

SAUCE TRIO

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

ADDITIONAL ENHANCEMENTS AVAILABLE ON PAGE 9

190 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

AGED WHITE CHEDDAR, PARMESAN

ENTRÉES

CHOICE OF THE
FOLLOWING:

GRILLED SALMON CARROTS, MAC & CHEESE

CRISPY CHICKEN STRIPS FRENCH FRIES, KETCHUP

SHELL PASTA MARINARA, BUTTER, OR CHEESE SAUCE

4 OZ FILET MIGNON CARROTS, MAC & CHEESE

CHEESEBURGER AMERICAN CHEESE, FRENCH FRIES

SIDES FOR THE TABLE

WHIPPED POTATOES, TRUFFLE MAC & CHEESE, SAUTÉED SPINACH

DESSERTS 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 ADD-ONS

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
14 OZ 7X WAGYU RIBEYE +41
COLORADO, USA
A5 WAGYU STRIPLOIN 44 PER OUNCE (MINIMUM 4 OZ. PER ORDER)
MIYAZAKI, JAPAN
A5 CHATEAU UENAE 69 PER OUNCE (MINIMUM 4 OZ. PER ORDER)
HOKKAIDO, JAPAN
A5 WAGYU DUO 4 OZ. CUTS OF HOKKAIDO & MIYAZAKI +299

SIDES

IN ADDITION TO CHEF'S SELECTIONS
SAUTÉED BROCCOLINI ANCHOVY VINAIGRETTE, CHILI +5
HARICOT VERTS GINGER & GARLIC FORITO, MINT +5
ROASTED CARROTS TAHINA SAUCE, ZA'ATAR SPICE+5
CREAMED SPINACH CRISPY SHALLOTS +5
MAINE LOBSTER MAC & CHEESE AGED WHITE CHEDDAR +24

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

SPARKLINGCHARLES 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

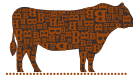
HEAVY PEAT SCOTCH 61 PER PERSON

LIGHT PEAT SCOTCH 34 PER PERSON

INTERESTED IN SOMETHING DIFFERENT?

ASK OUR PROFESSIONALS ABOUT A CUSTOMIZED EXPERIENCE

LEAD BARTENDER: ENGIDAWORK.ALEBACHEW@FOURSEASONS.COM



BOURBON STEAK
WASHINGTON DC

**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

BASHEER MURSHED

EMAIL

BASHEER.MURSHED@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.