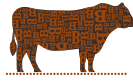


BOURBON STEAK  
WASHINGTON DC

**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, 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**

QUINTEN WELCH

**GENERAL MANAGER**

ANDRES SWECK

**WINE DIRECTOR**

WINN ROBERTON

**EVENT COORDINATOR**

BASHEER MURSHED



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

**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 CROSTININ 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

### 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**

ERMANNOCOSTA 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

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**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

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**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

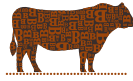
**HEAVY PEAT SCOTCH** 61 PER PERSON

**LIGHT PEAT SCOTCH** 34 PER PERSON

**INTERESTED IN SOMETHING DIFFERENT?**

ASK OUR PROFESSIONALS ABOUT A CUSTOMIZED EXPERIENCE

LEAD BARTENDER: [ENGIDAWORK.ALEBACHEW@FOURSEASONS.COM](mailto: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.