



BOURBON STEAK

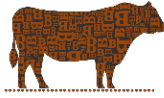


PRIVATE DINING

YEAR 2024

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](mailto:BourbonPrivateDining@turnberry.com)

629.208.8373



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#### MANAGING CHEF

MICHAEL MINA

#### EXECUTIVE CHEF

TRAVIS TANNER

#### GENERAL MANAGER

AJ JOHNSTON

#### RARE PRIVATE DINING

18 SEATED

#### RESERVE SEMI-PRIVATE DINING

28 SEATED

#### RYE PRIVATE DINING

12 SEATED

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# ARRIVAL EXPERIENCE

## CANAPÉS

\$30 PER PERSON (CHOOSE 3)

**KING CRAB HUSHPUPIES** 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

**TRADITIONAL SHRIMP COCKTAIL** RAW HORSERADISH, GIN-SPIKED COCKTAIL SAUCE

## 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

### PETROSSIAN RESERVE CAVIAR SERVICE

ALL PRICED PER OUNCE

DAURENKI 150 BAIKA 180 OSSETRA 210



TASTING TRIO 520

TRADITIONAL ACCOMPANIMENTS

*SUSTAINABLY FARMED AND HARVESTED*



PRICED PER PERSON-TAX & GRATUITY EXCLUDED  
**2 SELECTIONS PER COURSE "PROHIBITION" 120**  
**3 SELECTIONS PER COURSE "BELLE MEADE" 135**  
**4 SELECTIONS PER COURSE "BOURBON ROYALE" 150**

## 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** 78 PER ORDER  
*OR ADD AS A SUPPLEMENT TO SHARE 144 PER 4oz ORDER*

**40oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE**  
*ADD AS A SUPPLEMENT TO SHARE 325 PER TOMAHAWK*

## ACCOMPANIMENTS & SAUCES

PRICED ADDITIONAL PER ITEM ORDERED

**GRILLED GULF SHRIMP +20**

**ALASKAN KING CRAB & BÉARNAISE +30**

**GRILLED HALF MAINE LOBSTER +45**

**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

SALTED CARAMEL PUDDING, CINNAMON 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** CHOOSE FROM BELOW  
**WINES** **SPARKLING**

BISOL PROSECCO DOCG 95

**WHITE**

CELESTE VERDEJO, RUEDA, ES 100

SALVARD UNIQUE SAUVIGNON BLANC, LOIRE VALLEY, FR 100

**RED**

12 LINAJES TEMPRANILLO, RIBERO DEL DUERO, SP 100

SBIROLO NEBBIOLO, PIEDMONT, IT 100

GOLDEN CLUSTER SYRAH, WILLAMETTE VALLEY, OR 100

**ELEVATED** CHOOSE FROM BELOW  
**OFFERINGS** **SPARKLING**

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

**WHITE**

DONHOFF RIESLING SPATLESE, NAHE, GER 150

DURUEIL-JANTHIAL CHARDONNAY, BURGUNDY, FR 145

**RED**

BODEGA ALTO MANCAYO GARNACHA, CAMPO DE BORJA, ES 185

DOMAINE DE BEAURENARD CHÂTEAUNEUF-DU-PAPE, RHONE, FR 225

LA GRANDE ROCHE CABERNET SAUVIGNON, NAPA VALLEY, CA 216

**CELLAR** CHOOSE FROM BELOW  
**SELECTIONS** **SPARKLING**

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

**WHITE**

TESTUT, GRAND CRU 'GRENOUILLES', CHABLIS, FR **285**

ALAIN CHAVY CHARDONNAY, PULIGNY-MONTRACHET, FR 350

**RED**

JONATA CABERNET FRANC, SANTA YNEZ VALLEY, CA 420

VALDICAVA BRUNELLO DI MONTALCINO 2007, TUSCANY, IT 525

ODDERO BAROLO 2006, PIEDMONT, IT 486

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? SOMETHING MORE RARE?

PLEASE CONTACT THE BOUBON STEAK PRIVATE DINING MANAGEMENT TEAM AT:

**BOURBONPRIVATEDINING@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.