



BOURBON STEAK

A MICHAEL MINA RESTAURANT

PRIVATE & GROUP DINING

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

Location

JW Turnberry Resort & Spa
19999 West Country Club Drive
Aventura, FL 33180
Tel: 786.279.6598 (Private Dining)
Tel: 786.279.6600 (General Restaurant)

Hours of Operation

Dinner: 6:00pm -10:00pm

Managing Chef

Michael Mina

Executive Chef

Mario Beabraut

General Manager

Anibal Macias

Sommelier

Craig Teriaca



THE GLASS BOX (PRIVATE)

Capacity

Seats 14 with Existing Setup

Seats 16 by Adding a Mismatched Table to Existing Set

Seating Options

1st Seating: 5:30pm - 8:00pm

2nd Seating: 8:30pm - Close

Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday: \$2,500++ (Each Seating) | \$3,500++ (Overlapped)

Thursday - Sunday: \$3,500++ (Each Seating) | \$4,500++ (Overlapped)



PRIVATE DINING ROOM

Capacity

Seats 32 with Existing Setup

Seats 40 by Adding Mismatched Tables to Existing Set

Receptions for 50

Seating Options

1st Seating: 5:30pm - 8:00pm

2nd Seating: 8:30pm - Close

Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday: \$4,500++ (Each Seating) | \$6,500++ (Overlapped)

Thursday - Sunday: \$6,500++ (Each Seating) | \$8,500++ (Overlapped)



PRICES ARE EXCLUSIVE OF 26% TAXABLE SERVICE CHARGE, 9% STATE AND LOCAL TAX. SERVICE CHARGE IS SUBJECT TO 7% STATE TAX

LOUNGE (SEMI-PRIVATE)

Capacity

Seats 64 with (4) Round Tables of 10 + (6) Booths of 4
Receptions for 100

Seating Options

Available for the Full Night

Food and Beverage Minimum Spends

Monday - Wednesday: \$7,500++
Thursday - Sunday: \$9,500++



WINE LOUNGE (NOT-PRIVATE)

Capacity

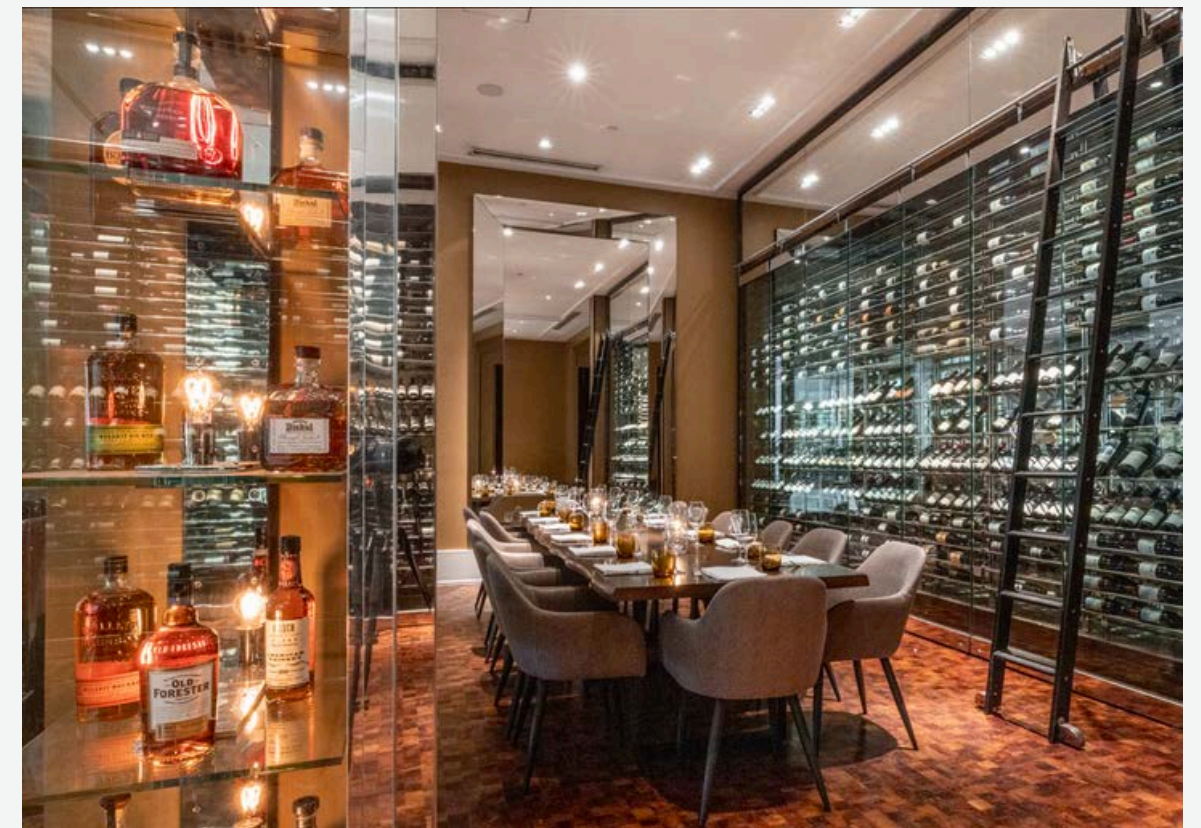
Seats 28 with (2) Tables of 14
Receptions for 50

Seating Options

1st Seating: 5:30pm - 8:00pm
2nd Seating: 8:30pm - Close
Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday: \$3,000++ (Each Seating) | \$4,000++ (Overlapped)
Thursday - Sunday: \$4,000++ (Each Seating) | \$5,000++ (Overlapped)



MAIN DINING ROOM

Capacity

Seats 20 with (1) Royal Table

Seats 28 with (2) Parallel Tables of 14

Seating Options

1st Seating: 5:30pm - 8:00pm

2nd Seating: 8:30pm - Close

Overlapped Seating: Any time of your Choosing

Food and Beverage Minimum Spends

Monday - Wednesday:

\$1,500++ (Each Seating)

\$2,000++ (Overlapped)

Thursday - Sunday:

\$2,500++ (Each Seating)

\$3,000++ (Overlapped)



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FOOD

PASSED OR STATIONED CANAPE MENU

VEGETARIAN | \$9 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

LAND | \$11 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

SHORT RIBS VOL-AU-VENT | BLACK GARLIC, BEEF JUS

SEA | \$15 PER PIECE

CAVIAR TWINKIE | KALUGA CAVIAR, YUZU CRÈME FRAÎCHE, TRADITIONAL GARNISH

CHILLED LOBSTER TACOS | MANGO-PINEAPPLE SALSA, AVOCADO CREAM

KING CRAB CAKES | TARTAR SAUCE

PRAWNS & CHORIZO | PIMIENTO AIOLI

SALMON POPPERS | CRISPY RICE, SESAME, KALUGA CAVIAR

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STATIONED STARTERS

SEA \$1,000

SERVES 12 GUESTS

INCLUDES:

ICE COLD SHELLFISH | OYSTERS EAST/WEST COAST, HALF MAINE LOBSTER, JUMBO PRAWNS, KING CRAB

LAND \$550

EACH BOARD SERVES 15 GUESTS

INCLUDES:

ARTISANAL CHARCUTERIE BOARD | SEASONAL ACCOMPANIMENTS

TRIO OF SELECTED CHEESES BOARD | SEASONAL ACCOMPANIMENTS

VEGETARIAN \$550

EACH BOARD SERVES 15 GUESTS

INCLUDES:

ROASTED VEGETABLES BOARD | SUNFLOWER SEED PESTO, SAUCE ROMESCO

CRUDITÉS BOARD | RANCH, GREEN GODDESS DRESSING

MEZZE BOARD | HUMMUS, TZATZIKI, BABA GHANOUSH, OLIVES, MARCONA ALMONDS, LAVASH CRACKERS, PITA

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DINNER MENU 1

AMUSE BOUCHE

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

FAMILY-STYLE STARTERS

AHI TUNA TARTARE | ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

CLASSIC CAESAR | ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

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

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON | SAUCE BORDELAISE, POTATO PURÉE

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

AMISH ROASTED CHICKEN | CHICKEN JUS, TRUFFLE MAC & CHEESE

FOR THE TABLE

GRILLED BROCCOLINI

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE | CHOCOLATE GANACHE

\$140 PER PERSON

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DINNER MENU 2

AMUSE BOUCHE

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

FAMILY-STYLE STARTERS

AHI TUNA TARTARE | ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, SESAME

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

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

JUMBO SHRIMP COCKTAIL | COCKTAIL SAUCE

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON | SAUCE BORDELAISE, POTATO PURÉE

14 OZ PRIME NEW YORK STRIP | SAUCE BORDELAISE, POTATO PURÉE

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

AMISH ROASTED CHICKEN | CHICKEN JUS, TRUFFLE MAC & CHEESE

FOR THE TABLE

GRILLED BROCCOLINI

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE | CHOCOLATE GANACHE

\$165 PER PERSON

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DINNER MENU 3

AMUSE BOUCHE

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

FAMILY-STYLE STARTERS

HALF MAINE LOBSTER COCKTAIL| STEAMED AND CHILLED

CLASSIC CAESAR | ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

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

JUMBO SHRIMP COCKTAIL | COCKTAIL SAUCE

CHOICE OF MAIN COURSE (SELECTED TABLESIDE)

8 OZ PRIME FILET MIGNON | SAUCE BORDELAISE, POTATO PURÉE

14 OZ PRIME NEW YORK STRIP | SAUCE BORDELAISE, POTATO PURÉE

MEDITERRANEAN BRANZINO | LEMON & FINES HERB CITRONETTE, GRILLED ASPARAGUS

AMISH ROASTED CHICKEN | CHICKEN JUS, TRUFFLE MAC & CHEESE

FOR THE TABLE

GRILLED BROCCOLINI

FAMILY-STYLE DESSERTS

TROPICAL KEY LIME PIE | TOASTED MERINGUE, GRAHAM CRACKER

CHEESECAKE | SEASONAL

VALRHONA CHOCOLATE DEVIL'S FOOD CAKE | CHOCOLATE GANACHE

\$190 PER PERSON

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ENHANCE YOUR STARTERS

ADD TO ANY DINNER MENU

SALMON POPPERS | \$11 PER PERSON

A5 RIB CAP SKEWERS | \$18 PER PERSON

CACIO E PEPE GNOCCHI | \$10 PER PERSON

POTATO PULL-APART ROLLS| \$4 PER PERSON

MAIN COURSE ACCOMPANIMENTS

ADD TO ANY DINNER MENU

HALF MAINE LOBSTER | \$65 PER ITEM ORDERED

HUDSON VALLEY FOIE GRAS | \$34 PER ITEM ORDERED

KING CRAB OSCAR | \$38 PER ITEM ORDERED

MINI LOBSTER POT PIE | \$50 PER ITEM ORDERED

BLUE CHEESE CRUST | \$8 PER ITEM ORDERED

GRILLED JUMBO SHRIMP | \$30 PER ITEM ORDERED

SAUCE TRIO | \$5 PER PERSON

PLEASE SELECT THREE :

BÉARNAISE | BOURBON STEAK SAUCE | CREAMY HORSERADISH | RED WINE JUS | AU POIVRE | CHIMICHURRI

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BEVERAGES

OPEN BAR PACKAGES

STANDARD

TITO'S VODKA

ALL AVAILABLE STOLICHNAYA VARIETIES

BACARDI RUM

CORAZON SILVER TEQUILA

COINTREAU

BEEFEATER GIN

JACK DANIELS TENNESSEE WHISKEY

DEWARS WHITE LABEL

JIM BEAM BOURBON

SOMMELIER SELECTED WHITE WINE

SOMMELIER SELECTED RED WINE

\$45 PER PERSON PER HOUR

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

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OPEN BAR PACKAGES

PREMIUM

BELVEDERE VODKA

BACARDI RUM

PATRON SILVER TEQUILA

COINTREAU

TANQUERAY GIN

JOHNNY WALKER BLACK SCOTCH

MAKER'S MARK BOURBON

SOMMELIER SELECTED WHITE WINE

SOMMELIER SELECTED RED WINE

\$50 PER PERSON PER HOUR

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

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BOURBON TASTING

MENU 1

HIGH WEST DISTILLERY AMERICAN PRAIRIE | PARK CITY, UTAH

MAKER'S 46 | LORETTO, KENTUCKY

BULLEIT FRONTIER | LAWRENCEBURG, INDIANA

\$50 PER PERSON

MENU 2

ANGEL'S ENVY | LOUISVILLE, KENTUCKY

BASIL HAYDEN | FRANKFORT, KENTUCKY

JEFFERSON'S OCEAN AGED AT SEA | CRESTWOOD, KENTUCKY

\$60 PER PERSON

SOMMELIER REQUIRED | \$225 FEE
1 SOMMELIER PER 30 GUESTS

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WINE TASTING

OPTION 1: NEW WORLD

FEATURING WINES FROM CALIFORNIA AND OREGON

ONE SPARKLING
TWO WHITES
TWO REDS

2.5OZ POURS

\$89 PER PERSON

OPTION 2: OLD WORLD

FEATURING WINES FROM ITALY, SPAIN, FRANCE, GERMANY

ONE SPARKLING
TWO WHITES
TWO REDS

2.5OZ POURS

\$89 PER PERSON

SOMMELIER REQUIRED | \$225 FEE
1 SOMMELIER PER 30 GUESTS

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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.