



BOURBON STEAK

A MICHAEL MINA RESTAURANT



PRIVATE DINING

2026

A RARE EXPERIENCE. WELL DONE.



EXPERIENCE ONE OF

SCOTTSDALE'S PREMIER STEAKHOUSES

Acclaimed chef Michael Mina offers contemporary American fare with a focus on the finest all-natural, organic and hormone-free cuts of beef poached in butter and finished over a mesquite wood-burning grill. Also featured are American Wagyu Beef, creative variations of poultry and fish dishes, Mina's famous bar burgers, and duck fat fries.

Bourbon Steak's sensual, upscale and modern atmosphere boasts a 5,000-bottle wine cellar, an extensive collection of Champagne, Burgundy and Bordeaux and classically-engineered cocktails using pure ingredients and hand-crafted spirits. Bourbon Steak is conveniently located within the Fairmont Scottsdale Princess resort with a separate entrance at the front drive and valet parking. Bourbon Steak has earned AAA's prestigious Four-Diamond award each year since opening in 2008.

LOCATION

FAIRMONT SCOTTSDALE PRINCESS

7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
TEL: 480.585.2709

CELEBRITY CHEF

MICHAEL MINA

EXECUTIVE CHEF

SARA GARRANT

GENERAL MANAGER

DOUG POCIUS

LEAD SOMMELIER

CALEIGH SHADE

EVENTS PHONE: 480.513.6015



DINING ROOMS ONE & TWO

These semi-private, side by side dining rooms can be combined to create a large dining space. Both rooms allow for direct access to the Terrace.

108 COMBINED TOTAL SEAT COUNT

38 ROOM ONE TOTAL SEAT COUNT

70 ROOM TWO TOTAL SEAT COUNT



PRIVATE DINING ROOM

This private enclosed section of the restaurant boasts a sleek, contemporary design.

40 SEATED | 60 RECEPTION

PRIVATE DINING TERRACE

This private outdoor patio area overlooks the Resort's lush landscaped grounds and East Pool.

50 SEATED | 60 RECEPTION



MARQUESA PATIO

This private outdoor venue is the perfect space to enjoy Arizona's beautiful weather, sunsets and dining under the stars.

50 SEATED | 40 RECEPTION

SEMI-PRIVATE DINING ATRIUM

This semi-private area of the restaurant offers an intimate experience, perfect for small social or business gatherings.

20 SEATED

CHEF'S TABLE

This semi-private area adjacent to the main dining area while offering the contagious atmosphere of the restaurant floor.

12 SEATED

FIRESIDE

For intimate events under a starlit sky, our four cozy fire pits can be reserved individually or the entire fire pit area can be reserved exclusively including access to the adjacent lawn.

8 SEATED (PER FIRE PIT) | 50 RECEPTION

RECEPTION MENU



COLD CANAPÉS

TUNA "NIGIRI" crispy rice cake, sriracha mayo, tobiko **GF, DF**
CHILLED GRILLED SHRIMP romesco, chimichurri **GF**
WAGYU BEEF TARTARE pickled red onion, potato chip **GF, DF**
MAINE LOBSTER "ROLLS" brioche, herbed aioli
SEABASS CEVICHE lime juice, fresno pepper, crispy wonton **DF**
CRAB "RANGOON" cream cheese, scallion, sweet & sour
LOADED DEVILED EGGS bacon jam, smoked paprika, cornichon **GF**
ADD CAVIAR +10/PERSON

WARM CANAPÉS

PESTO ARANCINI risotto, goat cheese, chives
TEMPURA MAITAKE MUSHROOM red miso aioli, sesame seeds **DF**
SAUTÉED ROCK SHRIMP aged parmesan cream, confit garlic **GF**
PORK BELLY CONFIT kimchi aioli, marinated cucumber, cilantro **GF, DF**
SHORT RIB CROQUETTES potato, house ricotta, red wine reduction
CRISPY MOZZARELLA marinated tomato, shallots, saba
CRISPY ARTICHOKE HEARTS roasted garlic, preserved lemon **GF**

SELECTION OF THREE 21. PER HALF HOUR/PERSON

SELECTION OF FIVE 33. PER HALF HOUR/PERSON

ADDITIONAL CHOICES 6. PER HALF HOUR/PERSON

CANAPÉS CAN BE SERVED EITHER RECEPTION STYLE PASSED/STATIONARY OR
ON THE TABLE FAMILY STYLE SHARED

SHELLFISH

SERVED FAMILY STYLE ON THE
TABLE OR SET AS A DISPLAY

OYSTERS ON THE HALF SHELL 36. PER HALF DOZEN

MAINE LOBSTER 56. PER HALF LOBSTER

COCKTAIL SHRIMP 46. PER HALF DOZEN

PRINCESS PLATTER 40/PERSON

maine lobster, clams, poached shrimp, oysters

CHOICE OF:

CAST-IRON BROILED

RED MISO BUTTER
CHARRED LEMON
LEMONGRASS TEA

OR

ICE-COLD

GIN-SPIKED COCKTAIL SAUCE
DIJONNAISE
GREEN GODDESS

CHARCUTERIE BOARD

26/PERSON | MINIMUM 10 PEOPLE

artisan meats & cheeses, marinated olives, nuts, fresh fruit, crackers

BOURBON STEAK

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RECEPTION STATIONS



PROTEIN STYLE

WAGYU BEEF LETTUCE CUPS 34. PER PERSON/HOUR*

lettuce gem lettuce, pickled carrots, crispy rice, lime wedges

YOUR WAY

BYO MAC & CHEESE 42. PER PERSON/HOUR*

white cheddar, garlic streusel

SELECT FOUR ADD INS, ADDITIONAL SELECTIONS 8. PER PERSON:

maine lobster
crispy bacon
buffalo chicken
andouille sausage

black truffle
charred jalapeño
caramelized onion
roasted broccoli

UPGRADE TO TRUFFLE PASTA ALLA RUOTA "PARMESAN WHEEL" +14/PERSON
SHALLOT, GARLIC, A5 WASHED BOURBON FLAMBÉ

THE CARVERY

DUCK FAT ROASTED NY STRIP STEAK 68. PER PERSON/HOUR*

CHOICE OF:

STEAK SANDWICHES

toasted baguette
caramelized onion
gruyere
arugula
duck fat fries

OR

PREMIUM SIDES

classic whipped potato
chef's choice seasonal vegetables
truffle jus

UPGRADE TO PRIME RIB +20/PERSON

SWEET MIRAGE

DESSERT STATION 32. PER PERSON/HOUR*

SELECT FOUR, ADDITIONAL SELECTIONS +7/PERSON:

CHEESECAKE seasonal fruit garnish **GF**

CITRUS TART vanilla meringue, candied citrus **GF**

WARM NUTMEG BEIGNETS butterscotch whipped cream, chocolate sauce

BOURBON STEAK BAR POPS peanut butter, caramelia chocolate

RED VELVET CUPCAKES cream cheese frosting

VANILLA PANNACOTTA nutella caramel, toasted hazelnut **GF**

*ALL STATIONS REQUIRE A MINIMUM OF 20 GUESTS AND A 1 HOUR SERVICE PERIOD.
A DEDICATED CHEF ATTENDANT IS REQUIRED FOR PROTEIN STYLE, YOUR WAY & THE CARVERY.
CHEF ATTENDANT FEE: \$150 PER STATION, PER HOUR; \$75 FOR EACH ADDITIONAL HALF HOUR.

BOURBON STEAK

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THREE-COURSE SET DINNER



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
garlic & herb, two chefs choice

FIRST COURSE

CLASSIC CAESAR SALAD
little gem, garlic streusel, creamy caper vinaigrette

SECOND COURSE

SWORDFISH citronette
FALAFEL seasonal vegetables
C.A.B. FILET MIGNON 8OZ red wine-shallot butter

SIDES

CLASSIC WHIPPED POTATO
CHEF'S CHOICE SEASONAL VEGETABLES

DESSERT

BOURBON STEAK CANDY BAR
peanut butter, caramelia chocolate

MENU UPGRADES

SPARKLING GREET +15/PERSON

100. PER PERSON

BOURBON STEAK

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THREE-COURSE PLATED DINNER



FIRST COURSE

ADDITIONAL SELECTION +10/PERSON

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

little gem, garlic streusel, creamy caper vinaigrette

ICEBERG WEDGE SALAD

applewood-smoked bacon, tomato, point Reyes blue cheese

TOMATO TART

puff pastry, cherry tomato, burrata, pesto

STEAK TARTARE +10/PERSON

new york strip, traditional garnish, toasted ciabatta

MICHAEL'S TUNA TARTARE +12/PERSON

ancho chile, pear, sesame oil

SECOND COURSE

ADDITIONAL SELECTION +15/PERSON

PRE-SELECT THREE:

SWORDFISH citronette

ROASTED CHICKEN espelette onion jus

FALAFEL seasonal vegetables

C.A.B. FILET MIGNON 8OZ red wine-shallot butter

NEW YORK STRIP 14OZ +15/PERSON

AMERICAN WAGYU FLAT IRON 10 OZ +20/PERSON

BONE-IN RIBEYE 20 OZ +25/PERSON

SIDES

ENTRÉES SERVED WITH CHEF'S SELECTION OF 3 SEASONAL SIDES

UPGRADE TO ADD BLACK TRUFFLE MAC & CHEESE +6/PERSON

DESSERT

ADDITIONAL SELECTION +10/PERSON

PRE-SELECT ONE:

BOURBON STEAK CANDY BAR peanut butter, caramelia chocolate

WARM NUTMEG BEIGNETS vanilla crème brûlée

LEMON BAR vanilla meringue, candied citrus

MENU UPGRADES

SPARKLING GREET +15/PERSON

DESSERT DUO +5/PERSON

115. PER PERSON | 130. PER PERSON FAMILY-STYLE

BOURBON STEAK

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FOUR-COURSE PLATED DINNER



FIRST COURSE

ADDITIONAL SELECTION +10/PERSON

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

little gem, garlic streusel, creamy caper vinaigrette

ICEBERG WEDGE SALAD

applewood-smoked bacon, tomato, point Reyes blue cheese

TOMATO TART

puff pastry, cherry tomato, burrata, pesto

SECOND COURSE

ADDITIONAL SELECTION +12/PERSON

PRE-SELECT TWO:

CACIO E PEPE ditalini pasta, black truffle, aged parmesan

STEAK TARTARE new york strip, traditional garnish, toasted ciabatta

MICHAEL'S TUNA TARTARE ancho chile, pear, sesame oil

THIRD COURSE

ADDITIONAL SELECTION +15/PERSON

PRE-SELECT THREE:

SWORDFISH citronette

ROASTED CHICKEN espelette onion jus

FALAFEL seasonal vegetables

C.A.B. FILET MIGNON 8 OZ red wine-shallot butter

NEW YORK STRIP 14 OZ +15/PERSON

MISHIMA WAGYU FLAT IRON 10 OZ +20/PERSON

BONE-IN RIBEYE 20 OZ +25/PERSON

SIDES

ENTRÉES SERVED WITH CHEF'S SELECTION OF 3 SEASONAL SIDES

UPGRADE TO ADD BLACK TRUFFLE MAC & CHEESE +6/PERSON

DESSERT

PRE-SELECT ONE:

BOURBON STEAK CANDY BAR peanut butter, caramelia chocolate

WARM NUTMEG BEIGNETS vanilla crème brûlée

LEMON TART vanilla meringue, candied citrus

MENU UPGRADES

SPARKLING GREET +15/PERSON

DESSERT DUO +5/PERSON

125. PER PERSON | 140. PER PERSON FAMILY-STYLE

BOURBON STEAK

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GRAND TASTING MENU



FIRST COURSE

ADDITIONAL SELECTION +10/PERSON

PRE-SELECT TWO:

CLASSIC CAESAR SALAD

little gem, garlic streusel, creamy caper vinaigrette

STEAK TARTARE

new york strip, traditional garnish, toasted ciabatta

ICEBERG WEDGE SALAD

applewood-smoked bacon, tomato, point Reyes blue cheese

TOMATO TART

puff pastry, cherry tomato, burrata, pesto

SECOND COURSE

ADDITIONAL SELECTION +12/PERSON

PRE-SELECT TWO:

CACIO E PEPE ditalini pasta, black truffle, aged parmesan

COCONUT CURRY RISOTTO maine lobster, micro cilantro, chili oil

BACON WRAPPED SCALLOPS foie gras emulsion, shaved radish

THIRD COURSE

ADDITIONAL SELECTION +15/PERSON

PRE-SELECT THREE:

SWORDFISH citronette

ROASTED CHICKEN espelette onion jus

FALAFEL seasonal vegetables

C.A.B. FILET MIGNON 8 OZ red wine-shallot butter

NEW YORK STRIP 14 OZ +15/PERSON

MISHIMA WAGYU FLAT IRON 10 OZ +20/PERSON

BONE-IN RIBEYE 20 OZ +25/PERSON

SIDES

ENTRÉES SERVED WITH CHEF'S SELECTION OF 3 SEASONAL SIDES

UPGRADE TO ADD BLACK TRUFFLE MAC & CHEESE +6/PERSON

DESSERT

PRE-SELECT TWO FOR DUO DESSERT OR DESERT TRIO FOR +5/PERSON:

BOURBON STEAK CANDY BAR peanut butter, caramelia chocolate

WARM NUTMEG BEIGNETS vanilla crème brûlée

LEMON TART vanilla meringue, candied citrus

MENU UPGRADES

SPARKLING GREET +15/PERSON

160. PER PERSON | 175. PER PERSON FAMILY-STYLE

BOURBON STEAK

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THE PLATINUM PALETTE



AMUSE BOUCHE

TRIO OF DUCK FAT FRIES
garlic & herb, two chefs choice

CAVIAR TWINKIE
yuzu-crème fraîche

FIRST COURSE

FAMILY-STYLE SHARED

MICHAEL'S TUNA TARTARE
ancho chile, pear, sesame oil

TOMATO TART
puff pastry, cherry tomato, burrata, pesto

ICEBERG WEDGE SALAD
applewood-smoked bacon, tomato, point Reyes blue cheese

SECOND COURSE

INDIVIDUALLY PLATED

TRUFFLE AGNOLOTTI
mushroom brodo, house ricotta, chives

TRUFFLE ROLL

UPGRADE TO TABLESIDE SHAVED TRUFFLES (WHEN AVAILABLE) +MP/PERSON

THIRD COURSE

FAMILY-STYLE SHARED

TABLESIDE SMOKED TOMAHAWK red wine-shallot butter
LOBSTER POT PIE brandied lobster cream, market vegetables, black truffle
MISHIMA AMERICAN WAGYU FLAT IRON red wine-shallot butter
ROASTED CHICKEN espelette onion jus
MISO BUTTER BROILED SHRIMP
BLACK TRUFFLE BUTTER
TRIO SAUCES house steak sauce, chimichurri, creamy horseradish

ADD SEARED FOIE GRAS +17/PERSON

SIDES

CLASSIC WHIPPED POTATO
GLAZED MUSHROOM
CHEF'S CHOICE SEASONAL VEGETABLE
TRUFFLE MAC AND CHEESE

DESSERT

FAMILY-STYLE SHARED

SEASONAL BAKED ALASKA vanilla meringue, malted milk ice cream, bourbon flambé
BEIGNETS macallan 12 year butterscotch pot de crème
BOURBON STEAK BAR POPS peanut butter, caramelia chocolate
LEMON TART vanilla meringue, candied citrus

240. PER PERSON | MIX OF FAMILY-STYLE AND SHARED

PARTIES UP TO 20 PEOPLE MAX

BOURBON STEAK

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BAR PACKAGES



ENTRY

15. PER BASE SPIRIT

VODKA Hanson of Sonoma

GIN Fords

RUM Bacardí

BOURBON Jim Beam

SCOTCH Johnnie Walker Red Label

TEQUILA Hornitos Blanco

MID

20. PER BASE SPIRIT

VODKA Tito's

GIN Hendrick's

RUM Captain Morgan Silver Spiced

BOURBON Buffalo Trace

SCOTCH Johnnie Walker Black Label

TEQUILA Don Julio Blanco

PREMIUM

25. PER BASE SPIRIT

VODKA Belvedere

GIN Nolet's

RUM Kasama 7 Yr

BOURBON Michter's

SCOTCH Macallan 12 Yr Double Cask

TEQUILA Casamigos Reposado

PASSED WELCOME BEVERAGES

25. FULL, 13. HALF
MAX CHOICE OF TWO PER GROUP

OLD FASHIONED

FRENCH 75 COLLINS/RICKEYS

MANHATTAN

NEGRONI

PAPER PLANE

GOLD RUSH

APEROL SPRITZ

BOURBON STEAK

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BEVERAGE RECEPTIONS



WHISKEY TASTING STATION

Prepared off cart. 3 offerings, 1/2 oz pours.

150. ATTENDANT FEE, CHARGE BASED ON CONSUMPTION

ENTRY 10/HALF OZ POUR

MID 20/HALF OZ POUR

PREMIUM 90/HALF OZ POUR

RECEPTION WINE STATION

One white and one red wine featured from the United States, France, Italy or Spain. Journal with collateral and tasting notes provided. Station set with ingredients containing aromas found in the wine for olfactory connectivity. Sommelier attendant to guide guests through each wine.

150. ATTENDANT FEE, CHARGE BASED ON CONSUMPTION

TRADITIONAL 30. EA

RESERVE 60. EA

RECEPTION BLIND TASTING STATION

One white and one red wine. Guest will fill out their analysis of region, grape and vintage. Closest correct answer wins the associated bottle. Winner will be announced at the start of dinner.

150. ATTENDANT FEE, NOT CHARGED BASED ON CONSUMPTION

25. EA

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GROUP WINE LIST



SPARKLING

- DRUSIAN** BRUT NV 80.
Conegliano-Valdobbiadene Prosecco, Italy
- SCHRAMSBERG 'MIRABELLE'** BRUT ROSÉ 120.
North Coast, California
- VEUVE YELLOW LABEL** BRUT NV 185.
Champagne, France

CHARDONNAY

- ALBERT BICHOT** 103.
Chablis, Burgundy, France
- MARINE LAYER** 115.
Sonoma Coast, California
- FAIR NIENTE** 156.
Napa Valley, California

SAUVIGNON BLANC

- ALPHONSE MELLOTT 'LA MOUSSIÈRE'** 116.
Sancerre, Loire Valley, France
- CLOUDY BAY** 91.
Marlborough, New Zealand

UNIQUE WHITES & ROSÉS

- RUMOR** ROSÉ 77.
Côtes De Provence, France
- VIA ALPINA** PINOT GRIGIO 68.
Friuli, Italy

PINOT NOIR

- MARINE LAYER** 112.
Sonoma Coast, California
- DOMAINE SERENE 'YAMHILL CUVÉE'** 141.
Willamette Valley, Oregon
- BOUCHARD 'BEAUNE DU CHÂTEAU'** 1ER CRU 193.
Beaune, Burgundy, France
- MERRY EDWARDS** 215.
Russian River Valley, Sonoma County, California

UNIQUE REDS

- FROG'S LEAP** ZINFANDEL 106.
Napa Valley, California
- TRIG POINT 'DIAMOND DUST'** MERLOT 84.
Alexander Valley, Sonoma County, California
- SAN FELICE 'IL GRIGIO'** SANGIOVESE 96.
Chianti Classico Riserva, Tuscany, Italy
- RICARDO SANTOS 'LA MADRAS'** MALBEC 88.
Mendoza, Cuyo, Argentina
- FRIAS 'LADY OF THE DEAD'** RED BLEND 165.
Napa Valley, California

CABERNET SAUVIGNON

- REQUIEM** 84.
Columbia Valley, Washington
- OBSIDIAN RIDGE** 115.
Red Hills Lake County, California
- STAGS' LEAP** 141.
Napa Valley, California
- CHÂTEAU BELGRAVE** 5TH GROWTH 162.
Haut-Médoc, Bordeaux, France
- ADAPTATION BY ODETTE** 208.
Napa Valley, California

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ENTERTAINMENT ENHANCEMENTS



CIGAR ROLLER

A trained cigar roller will set up a display with humidors, a large selection of antiques and cigar artifacts. Traditional rolling tools and bunches of raw tobacco will be used by the roller to entertain the guests. The attendant will educate the guests with exciting stories about the history of cigars and how a cigar is constructed. This is, by far, the most popular option and a favorite part of any event. Available in outdoor locations only.

850/ROLLER CIGAR PACKAGES START AT \$12 PER CIGAR PLUS TAX

*ONLY AVAILABLE FOR FULL PATIO BUYOUT

ACOUSTIC GUITARIST

Add a professional acoustic guitarist to your event for ambiance everyone will enjoy. From background music to classical and jazz styles, your guests will be wowed by live entertainment.

1 HOUR 400.

2 HOURS 500.

3 HOURS 600.

4 HOURS 700.

*ONLY AVAILABLE FOR FULL PATIO BUYOUT

Our in-house team of designers will turn moments into memories by enhancing your special event with entertainment, custom linens, floral, etc. For further information or additional solutions (such as transportation, gifts, etc.) please call 480-585-2646 or email StudioF@Fairmont.com. Pricing subject to availability.

BOURBON STEAK

A MICHAEL MINA RESTAURANT



Michael Mina's story is one of over three decades of influence, passion, and achievement. With accolades including James Beard Foundation "Who's Who of Food & Beverage," Gayot Restaurateur of the Year, Bon Appétit Chef of the Year, as well as the International Food and Beverage Forum's Restaurateur of the Year, Michelin-starred Chef Mina continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and beyond.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Mina has had a love affair with the kitchen since a very early age, creating memorable dining experiences for family, friends, and guests alike. His epicurean journey began in 1987 at the Culinary Institute of America in Hyde Park, during which he supplemented his formal schooling with hands-on experience in Charlie Palmer's kitchen at the famed Aureole in New York City. After graduation, Chef Mina was presented with the opportunity of a lifetime with Chef George Morrone, then-Executive Chef of the Bel Air Hotel in Los Angeles. The two were asked to develop a concept and create a menu for an upscale seafood restaurant in San Francisco—from there, AQUA was born. Though Chef Mina was welcomed to San Francisco by a major earthquake on his second day in the city, he was unfazed and went to work immediately, dedicating himself to creating a dining experience that quickly became one of the pillars of the Bay Area restaurant community.

In 2002, Chef Mina's culinary and business vision led to the founding of his restaurant management company, MINA Group, with partner Andre Agassi. Under the auspices of MINA Group, he has opened over 40 virtual brands and award-winning brick-and-mortar outlets across the U.S. and Dubai.

FOR A COMPLETE LIST OF RESTAURANTS AND MORE INFORMATION, PLEASE VISIT MICHAELMINA.NET AND FOLLOW CHEF MICHAEL MINA ON FACEBOOK AND INSTAGRAM AT @CHEFMICHAELMINA.





Sara grew up in a tight-knit community of commercial salmon fisherman in South Central, Alaska. Witnessing first-hand what a cohesive team, with a good captain, can truly accomplish, she developed a "make it happen" attitude. Meals were a big part of the summer, and Sara spent a lot of time in the kitchen, from a young age, with her mom cooking for crews or 12–15 people. The Pacific Ocean still calls her back to Alaska, when the salmon start their yearly run back to the river. Here, she spends the long days with her immediate and "adopted summer time" family, from mornings in the boats, to evenings helping her mom prep the next day's meals.

After high school graduation, Sara went to culinary school for pastry in Ottawa at Le Cordon Bleu, where she was introduced into the savory side of the kitchen. From there she headed to the "lower-48", landing in Phoenix, where she began working at various restaurants in the Valley; most notably was Noca, where she developed her culinary style under Chef Chris Curtiss, who opened her eyes to not only ingredients and cooking techniques she had not been exposed to before, but a true appreciation of local produce, sustainable seafood and a general respect of the products used on a daily basis.

Wanderlust kicked in and Sara moved to San Diego, working as a Chef de Partie, at Addison at the Grand del Mar for a season. In 2012, she moved back to help open Isabella's Kitchen at Grayhawk Golf Club. The opportunity presented itself to work with Chef Curtiss again at Bourbon Steak Scottsdale at the Fairmont Princess in the fall of 2013, where she stayed into the spring of 2015, helping the team transition as Chef Jeremy McMillian took helm. Staying with the Mina group, Sara transferred to Miami to spend a season at what was Michael Mina 74 at Fontainebleau Miami Beach as the Senior Sous Chef. Cue to fall 2017, back at Bourbon Steak Scottsdale, Sara was promoted as Executive Chef. She is passionate about creating dining experiences that guests will enjoy and want to return many times for, while cultivating a culture of respect, inspiration and commitment to the culinary team.

Sara's downtime is spent between the local dog parks in Central Phoenix, where she tries to tire out her Jack Russell terrier, Kalgin, and when that feat is complete, she spends time in her art room, jamming out to music and mentally recharging with acrylic paints and blank canvases.

"GIVE IT A LITTLE LOVE. IF YOU TAKE THE TIME TO TREAT THE PRODUCTS WE ARE LUCKY ENOUGH TO USE WITH RESPECT FROM START TO FINISH, I HONESTLY FEEL THE GUEST CAN TASTE THE DIFFERENCE."





7575 E PRINCESS DR, SCOTTSDALE, AZ 85255
480.513.6015 | [SCOTTSDALEPRINCESS.COM/BOURBONSTEAK](https://scottsdaleprincess.com/bourbonsteak)