



B O U R B O N S T E A K

W A S H I N G T O N , D . C .

**BOURBON STEAK
FOUR SEASONS HOTEL
2800 PENNSYLVANIA AVENUE N.W.
WASHINGTON, D.C. 20007**

**202-944-2026
202-944-9173 - PRIVATE DINING AND SPECIAL EVENTS
[WWW.MICHAELMINA.NET/MM_BOURBONSTEAK DC/](http://WWW.MICHAELMINA.NET/MM_BOURBONSTEAK_DC/)**

**ESTABLISHED DECEMBER 19, 2008
DESIGN BY ROCKWELL GROUP
MANAGING CHEF - MICHAEL MINA
EXECUTIVE CHEF - ADAM SOBEL
GENERAL MANAGER - MARK POLITZER
SOMMELIER - JULIAN MAYOR
PRIVATE DINING - TONI JACKSON
CUISINE - MODERN AMERICAN STEAKHOUSE**

BOURBON STEAK WASHINGTON D.C. OFFERS CONTEMPORARY AMERICAN FARE WITH A FOCUS ON ALL NATURAL, ORGANIC, AND HORMONE FREE CUTS OF BEEF POACHED AND FINISHED OVER THE WOOD-BURNING GRILLS. THE RESTAURANT ALSO FEATURES JAPANESE KOBE, MICHAEL MINA'S LOBSTER POT PIE AS WELL AS THE EVER POPULAR DUCK FAT FRIES.

500 DIFFERENT SELECTIONS ARE FEATURED ON THE WINE LIST AT **BOURBON STEAK**, FOCUSING ON TOP PRODUCERS FROM FRANCE AND CALIFORNIA AS WELL AS THE BEST CRUS OF BURGUNDY AND BORDEAUX. EXTENSIVE COLLECTION OF CHAMPAGNE AND GLOBAL WHITE WINES ALSO PROVIDE A LIVELY INTRODUCTION TO THE CORE OF THE LIST. THE BAR AT **BOURBON STEAK** CENTERS ON THE CLASSICALLY ENGINEERED COCKTAIL, USING PURE INGREDIENTS MIXED WITH SELECT HAND-CRAFTED SPIRITS.

ACCLAIMED CHEF MICHAEL MINA BRINGS A NEW STEAKHOUSE CONCEPT TO WASHINGTON D.C., CELEBRATING A DEPARTURE FROM THE ORDINARY, FEATURING CREATIVE VARIATIONS OF CLASSIC STEAKHOUSE FARE.



CANAPÉ MENU

WATER

LOBSTER CORNDOGS, WHOLE GRAIN MUSTARD CRÉME FRAÎCHE
KING CRAB CROQUETTE, GRILLED LEMON, GARLIC AÏOLI
BIGEYE TUNA TARTARE, TOASTED SESAME, PINE NUTS, ASIAN PEAR
SPICE-POACHED SUSTAINABLE SHRIMP, BELVEDERE COCKTAIL SAUCE

LAND

USDA PRIME BEEF TARTARE
HOUSE CURED CHORIZO, QUINCE PASTE, GRILLED BAGUETTE
CRISPY YORKSHIRE PUDDINGS, SLICED RIB CAP, HORSERADISH, BRIE
LA QUERCIA PROCIUTTO ROSSA AMERICANO

VEGETARIAN

CRISPY ARTICHOKEs, ROMESCO
TEMPURA MOZZARELLA, BLACK OLIVE CRUMBLE
CABOT CLOTH BOUND CHEDDAR, SHAVED CELERY, APPLE BUTTER
CRISPY VEGETABLE FRITTER, ARUGULA PESTO, SHAVED FENNEL

SELECTION OF THREE \$15 PER HALF HOUR PER PERSON
SELECTION OF FIVE \$25 PER HALF HOUR PER PERSON

SHELLFISH PLATTERS

FAMILY STYLE CHILLED SHELLFISH PLATTER
LOBSTER, CRAB, SHRIMP, MARKET OYSTERS - 38 PER PERSON
½ DOZEN OYSTERS ON THE HALF SHELL OR CLAMS - 18
MAINE LOBSTER COCKTAIL - 18 PER PERSON



“DUPONT CIRCLE”

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

1ST COURSE

CHOICE OF THE FOLLOWING:

SOUP OF THE SEASON

OR

ICEBERG “WEDGE”, AVOCADO, BACON, MAYTAG BLUE CHEESE

2ND COURSE

FROM THE WOOD BURNING GRILL, CHOICE OF THE FOLLOWING:

ALL-NATURAL FILET MIGNON

RED WINE JUS, EVAPORATED CARROT

OR

OAK-FIRED ARCTIC CHAR

NORI EMULSION, CHARRED LEMON

SERVED WITH CHEF'S SELECTION OF SIDE DISHES FOR THE TABLE

3RD COURSE

CHOCOLATE POT DE CREME

OR

BLACK WALNUT FINANCIER

BULLEIT BOURBON, MAPLE, TOFFEE

90 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

“MOUNT PLEASANT”

AMUSE BOUCHE
TRIO OF DUCK FAT FRIES

1ST COURSE

PLEASE SELECT THREE OF THE FOLLOWING:

SOUP OF THE SEASON

MARKET SALAD AND GARDEN HERBS
SOY BALSAMIC

CHEESE STEAK

BEEF TARTARE, AGED PROVOLONE, CRISPY POTATO SKINS

ICEBERG “WEDGE” SALAD

BACON, AVOCADO, MAYTAG BLUE CHEESE

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

2ND COURSE

PLEASE SELECT THREE OF THE FOLLOWING:

SERVED WITH CHEF’S SELECTION OF SIDE DISHES FOR THE TABLE

WOOD-ROASTED NEW YORK STRIP PAVE

RED WINE JUS, EVAPORATED CARROT

WOOD-ROASTED FILET MIGNON

RED WINE JUS, EVAPORATED CARROT

BORDER SPRINGS FARM LAMB TASTING

TABOULEH, CHICKPEA FRIES, WHITE BEAN HUMMUS

PAN-ROASTED CHICKEN

PIPERADE, ALAN BENTON’S COUNTRY HAM, FARM FRESH EGG

OAK-FIRED ARCTIC CHAR

NORI EMULSION, CHARRED LEMON

DESSERT

CHOCOLATE POT DE CRÈME

BLACK WALNUT FINANCIER

BULLEIT BOURBON, MAPLE, TOFFEE

SELECTION OF SEASONAL SORBETS AND ICE CREAMS

105 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

“FOGGY BOTTOM”

AMUSE BOUCHE
TRIO OF DUCK FAT FRIES

1ST COURSE

PLEASE SELECT TWO OF THE FOLLOWING:

SOUP OF THE SEASON

MARKET SALAD AND GARDEN HERBS
SOY BALSAMIC

CHEESE STEAK
BEEF TARTARE, AGED PROVOLONE, CRISPY POTATO SKINS

AHI TUNA TARTARE
ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

2ND COURSE

PLEASE SELECT TWO OF THE FOLLOWING:

PAN-ROASTED CHICKEN
ASPARAGUS, MORELS, POACHED EGG

MAHI MAHI
NORI EMULSION, CHARRED LEMON

OAK-FIRED ARCTIC CHAR
NORI EMULSION, CHARRED LEMON

OAK-FIRED SUNBURST TROUT
NORI EMULSION, CHARRED LEMON

3RD COURSE

PLEASE SELECT TWO OF THE FOLLOWING:

BORDER SPRINGS FARM LAMB TASTING
TABOULEH, CHICKPEA FRIES, WHITE BEAN HUMMUS

WOOD-ROASTED NEW YORK STRIP PAVE
RED WINE JUS, EVAPORATED CARROT

WOOD-ROASTED FILET MIGNON
RED WINE JUS, EVAPORATED CARROT

DESSERT

PLEASE SELECT TWO OF THE FOLLOWING:

CHOCOLATE POT DE CRÈME

BLACK WALNUT FINANCIER
BULLEIT BOURBON, MAPLE, TOFFEE

SELECTION OF SEASONAL SORBETS AND ICE CREAMS

130 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

“CHEF’S TASTING MENU”

MICHAEL’S CAVIAR PARFAIT

SHALLOT POTATO CAKE, CRÉME FRAÎCHE, SMOKED SALMON, AMERICAN OSETRA

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AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

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MAINE LOBSTER POT PIE

SEASONAL VEGETABLES, WILD MUSHROOMS, BRANDIED LOBSTER CREAM

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PAN-ROASTED CHICKEN

PIPERADE, ALAN BENTON’S COUNTRY HAM, FARM FRESH EGG

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AMERICAN KOBE ROSSINI

FOIE GRAS WHIPPED POTATOES, CREAMED SPINACH, PINOT NOIR REDUCTION

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CHOCOLATE POT DE CREME

185 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENU UP-GRADES

CAVIAR SERVICE -MP

MICHAEL'S CAVIAR PARFAIT

SHALLOT POTATO CAKE, CRÈME FRAÎCHE, SMOKED SALMON,
AMERICAN OSETRA
40 PER PERSON

AMERICAN KOBE RIBEYE

AS AN OPTION ON THE ENTRÉE COURSE
25 PER PERSON

“SURF AND TURF”

ADD A HALF GRILLED LOBSTER TO THE ENTRÉE COURSE
25 PER PERSON

INDIVIDUAL LOBSTER POT PIE

AS AN ADDITIONAL COURSE
25 PER PERSON

LUNCH MENU

“CAPITOL HILL”

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

1ST COURSE

CHOICE OF THE FOLLOWING:

SOUP OF THE SEASON

OR

ICEBERG WEDGE, AVOCADO, BACON, MAYTAG BLUE CHEESE

2ND COURSE

FROM THE WOOD BURNING GRILL, CHOICE OF THE FOLLOWING:

WOOD-ROASTED FILET MIGNON

RED WINE JUS, EVAPORATED CARROT

OR

GRILLED ARCTIC CHAR

NORI EMULSION, GRILLED LEMON

SERVED WITH CHEF'S SELECTION OF SIDE DISHES FOR THE TABLE

3RD COURSE

CHOCOLATE POT DE CREME

OR

SEASONAL SELECTION OF SORBETS AND ICE CREAMS

55 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

LUNCH MENU

“GEORGETOWN”

AMUSE BOUCHE

TRIO OF DUCKFAT FRIES

1ST COURSE

PLEASE SELECT THREE OF THE FOLLOWING:

SOUP OF THE SEASON

MARKET SALAD AND GARDEN HERBS

SOY BALSAMIC

CHEESE STEAK

BEEF TARTARE, AGED PROVOLONE, CRISPY POTATO SKINS

ICEBERG “WEDGE” SALAD

BACON, AVOCADO, MAYTAG BLUE CHEESE

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL

2ND COURSE

PLEASE SELECT THREE OF THE FOLLOWING:

SERVED WITH CHEF’S SELECTION OF SIDE DISHES FOR THE TABLE

WOOD-ROASTED FILET MIGNON

RED WINE JUS, EVAPORATED CARROT

OAK-FIRED ARCTIC CHAR

NORI EMULSION, GRILLED LEMON

AMISH CHICKEN SALAD

CLASSIC CAESAR DRESSING, BABY ROMAINE, WARM GARLIC BREAD

DESSERT

PLEASE SELECT THREE OF THE FOLLOWING:

CHOCOLATE POT DE CRÈME

BLACK WALNUT FINANCIER

BULLEIT BOURBON, MAPLE, TOFFEE

SELECTION OF SEASONAL SORBETS AND ICE CREAMS

65 PER PERSON

TAX AND GRATUITY ARE NOT INCLUSIVE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRIVATE DINING ROOM OVERVIEW

“SPIRIT”



THIS PRIVATE ENCLOSED SECTION OF THE RESTAURANT HOSTS UP TO 50 GUESTS FOR A STANDING RECEPTION AND SEATS UP TO 22 GUESTS FOR A SEATED FUNCTION. THE ROOM HAS FLOOR TO CEILING WINDOWS WITH VIEWS OF THE C&O CANAL AND ROCK CREEK PARKWAY.

“BATCH”



THIS PRIVATE ROOM IS ONE HALF OF THE “SPIRIT ROOM”. WITH ITS OWN PRIVATE ENTRANCE AND SOUND-PROOF AIR WALL, THE BATCH ROOM CAN ACCOMMODATE 12 GUESTS FOR A SEATED FUNCTION. THIS ROOM INCLUDES COMPLIMENTARY USE OF ITS 60” FLATSCREEN TELEVISION.

“BARREL”

SIMILARLY TO THE “BATCH ROOM”, THIS PRIVATE ROOM CAN ACCOMMODATE UP 12 GUESTS FOR A SEATED FUNCTION. ALTHOUGH THIS ROOM IS NOT EQUIPPED WITH A TELEVISION, IT FEATURES AN EXTRA WINDOW WITH BEAUTIFUL VIEWS OF THE C&O CANAL.

PLEASE CONTACT PRIVATE DINING HOST FOR ROOM RENTAL INFORMATION AND RESERVATIONS:

TONI JACKSON (202) 944-9173