

MICHAEL MINA IN SAN FRANCISCO



B O U R B O N S T E A K
S A N F R A N C I S C O



MICHAEL MINA

Michael Mina first appeared on the culinary map as Executive Chef of 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 18 restaurants and been named Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as Restaurateur of the Year 2005 by the International Food and Beverage Forum. Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK and CLOCK BAR.

“ MY LIFE'S AMBITION IS ABOUT THE MOST UNIVERSAL OF DESIRES: TO FOLLOW A DREAM YOU'VE HAD SINCE YOU WERE YOUNG, OBSESS ABOUT IT, GET COLLEAGUES AS EXCITED ABOUT IT AS YOU ARE, ADJUST IT, AND TURN IT INTO REALITY. ”



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

S A N F R A N C I S C O



THE WESTIN ST. FRANCIS ON UNION SQUARE 335 POWELL ST SAN FRANCISCO, CA 94102

WWW.MICHAELMINA.NET

PHONE 415-397-3003

FAX 415-397-9220

DINNER

Sunday-Thursday 5:30 PM-10:00 PM

Friday & Saturday 5:30 PM-10:30 PM

BAR/LOUNGE

Open Nightly 5:00 PM

ESTABLISHED

Oct 7th, 2010

MANAGING CHEF

Michael Mina

EXECUTIVE CHEF

Omri Aflalo

SOMMELIER

Noah Dranow

PRIVATE EVENTS

Jin Park

Patrick Prohaska

CAPACITY

Dining room: 102

Bar & Lounge: 42

RESTAURANT INFO

BOURBON STEAK, located at The Westin St. Francis on Union Square, is a modern American Steakhouse tailored to the San Francisco dining audience, offering contemporary fare focused on seasonal West Coast ingredients.

SPECIAL EVENTS

BOURBON STEAK can host events in the main dining room for groups up to 20 guests. Special menus may apply. The restaurant is also available to reserve in its entirety. Minimums for buy-outs range from \$25-\$35k.

To reserve, please contact our Special Events Team:

Jin Park jpark@minagroup.net

Patrick Prohaska pprohaska@michaelminasf.com



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

S A N F R A N C I S C O

THREE COURSE MENU

75 PER PERSON

FIRST

PLEASE SELECT ONE OF THE FOLLOWING:

ALL STAR ORGANICS BABY BUTTER LETTUCE
PANCETTA, PT. REYES BLUE, AVOCADO “GODDESS” DRESSING

‘BELLA’ POTATO CHOWDER
SMOKED POTATO GNOCCHI, BABY LEEKS, LARDON, CHIVE CRÈME FRAÎCHE

AHI TUNA TARTARE
SCOTCH BONNET PEPPERS, MINT, PINE NUTS, SESAME OIL

SECOND

PLEASE SELECT ONE OF THE FOLLOWING:

WILD PACIFIC SALMON
FRESH CHICK PEA PURÉE, VEGETABLE PIPÉRADE, SAFFRON NAGE

14OZ NY STEAK
ASPARAGUS PURÉE, PARMESAN CRISP, BORDELAISE

BRANDT FARMS BEEF SHORT RIB
GAI LAN BROCCOLI, BROWN BUTTER POTATO, SOY GLAZE

DESSERT

PLEASE SELECT ONE OF THE FOLLOWING:

BEIGNETS
CINNAMON SUGAR, MACALLAN CARAMEL CUSTARD

PEANUT BUTTER BAR
CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, CHOCOLATE COVERED PRETZELS



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

S A N F R A N C I S C O

FOUR COURSE MENU

95 PER PERSON

FIRST

PLEASE SELECT ONE OF THE FOLLOWING:

ALL STAR ORGANICS BABY BUTTER LETTUCE
PANCETTA, PT. REYES BLUE, AVOCADO "GODDESS" DRESSING

AHI TUNA TARTARE
SCOTCH BONNET PEPPERS, MINT, PINE NUTS, SESAME OIL

SECOND

PLEASE SELECT ONE OF THE FOLLOWING:

BELLA' POTATO CHOWDER
SMOKED POTATO GNOCCHI, BABY LEEKS, LARDON, CHIVE CRÈME FRAÎCHE

SALT-BAKED BEET SALAD
REDWOOD HILL FARMS GOAT CHEESE, NAVEL ORANGES, HONEY-HAZELNUT VINAIGRETTE

THIRD

PLEASE SELECT ONE OF THE FOLLOWING:

WILD PACIFIC SALMON
FRESH CHICK PEA PURÉE, VEGETABLE PIPÉRADE, SAFFRON NAGE

14OZ NY STEAK
ASPARAGUS PURÉE, PARMESAN CRISP, BORDELAISE

DESSERT

PLEASE SELECT ONE OF THE FOLLOWING:

BEIGNETS
CINNAMON SUGAR, MACALLAN CARAMEL CUSTARD

PEANUT BUTTER BAR
CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, CHOCOLATE COVERED PRETZELS



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

S A N F R A N C I S C O

BOURBON STEAK FIVE COURSE TASTING MENU

105 PER PERSON

AHI TUNA TARTARE

SCOTCH BONNET PEPPERS, MINT, PINE NUTS, SESAME OIL

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ALL STAR ORGANICS BABY BUTTER LETTUCE

PANCETTA, PT. REYES BLUE, AVOCADO "GODDESS" DRESSING

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WILD PACIFIC SALMON

VEGETABLE 'TIAN', RATATOUILLE VINAIGRETTE, ECOPIA FARMS GREENS

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14OZ NY STEAK

ASPARAGUS PURÉE, PARMESAN CRISP, BORDELAISE

~

PEANUT BUTTER BAR

CHOCOLATE BROWNIE, PEANUT BUTTER GANACHE, CHOCOLATE COVERED PRETZELS