



BOURBON STEAK

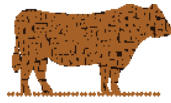


PRIVATE DINING

YEAR 2016

A RARE EXPERIENCE, WELL DONE.





BOURBON STEAK

MIAMI

BOURBON STEAK Miami 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.

PRIVATE DINING

BOURBON STEAK Miami is proud to offer 2 private dining options. Our Glass Terrace accommodates up to 14 guests seated while our Large Private Dining Room can seat as many as 30 comfortably.

LOCATION

TURNBERRY ISLE MIAMI

19999 WEST COUNTRY CLUB DRIVE
AVENTURA, FL 33180
TEL: 786.279.6600

HOURS OF OPERATION

RECEPTIONS 5PM NIGHTLY
DINNER 6PM NIGHTLY



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

GABRIEL FENTON

GENERAL MANAGER

ANIBAL MACIAS

SOMMELIER

CRAIG TERIACA

LARGE PRIVATE DINING ROOM

SEATS 30 - RECEPTIONS 60
SUN - THURS \$3,000++ MIN SPEND
FRI - SAT \$4,000++ MIN SPEND

RESTAURANT CAPACITY

FULL RESTAURANT 350
BAR SEATS 20

PRIVATE GLASS TERRACE

SEATS 14
SUN - THURS \$1,500++ MIN SPEND
FRI - SAT \$2,000++ MIN SPEND

THE LOUNGE

64 SEATED
100 RECEPTION
MIN SPEND VARIES, PLEASE INQUIRE



BOURBON STEAK MIAMI IS PLEASED TO WELCOME RECEPTION-STYLE EVENTS OF UP TO 350 GUESTS. THE FULL RESTAURANT IS AVAILABLE IN ITS' ENTIRETY OR IN SELECT LOCATIONS IN THE RESTAURANT WITH A VARIETY OF TRAY-PASSED AND PLATED OFFERINGS.

PRE-DINNER CANAPÉ MENU

MINIMUM ORDER OF 1 PIECE PER PERSON, PER CHOICE
MAXIMUM OF 5 CHOICES

SEA | 6 PER PIECE

- SPICY AHI TUNA TARTARE | SUSHI RICE CAKES
- CEVICHE | SUBJECT TO CHANGE ON BASED ON SEASONALITY
- LOBSTER ROLLS | SPICY FINGERLING POTATO
- LOBSTER CORNDOGS | WHOLE-GRAIN MUSTARD
- JUMBO SHRIMP COCKTAIL | SPICED-POACHED, COCKTAIL SAUCE

LAND | 7 PER PIECE

- BEEF TARTARE | GRILLED PITA
- BBQ BEEF SLIDERS | FENNEL SLAW
- CHICKEN EMPANADAS | ENGLISH PEAS, BÉCHAMEL
- SHORT RIB CROUTONS | CELERY ROOT PURÉE
- BEEF BURGER "QUARTERS" | FARMHOUSE CHEDDAR

VEGETARIAN | 5 PER PIECE

- MUSHROOM VOL-AU-VENT | PUFF PASTRY, CHÈVRE
- HEIRLOOM TOMATO CROSTINI | BURRATA, BASIL, AGED BALSAMIC
- ENDIVE SPEARS | BLUE CHEESE MOUSSE, CANDIED PISTACHIOS
- MICHAEL'S FALAFEL | SCALLION TOMATO RELISH

PLATED OPTIONS

ICE COLD SHELLFISH PLATTER FOR 3PP - 79

- 8 OYSTERS EAST/WEST COAST, 5 SPICED POACHED SHRIMP,
- KING CRAB SALAD

ARTISANAL CHARCUTERIE | SEASONAL ACCOMPANIMENTS - 250

- TRIO OF SELECTED CHEESES | SEASONAL ACCOMPANIMENTS - 250**
- CHARCUTERIE & CHEESE PLATTERS SERVE 15 GUESTS

SALES TAX AND 23% SERVICE CHARGE

**CUSTOM MENUS AVAILABLE.
MENU ITEMS AND PRICING SUBJECT TO CHANGE BASED UPON SEASONAL AVAILABILITY**



AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

STARTER

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

CHOICE OF THE FOLLOWING :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

CAESAR SALAD

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

CHEF'S SEASONAL SOUP

SECOND COURSE

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

CHOICE OF THE FOLLOWING :

8 OZ PRIME FILET MIGNON

CARROT JUS, SAUCE BORDELAISE

LOCH DUART SCOTTISH SALMON

LEMON & FINES HERB CITRONETTE

SLOW COOKED PAN-ROASTED CHICKEN BREAST

CARAMELIZED ONION JUS

DESSERT

CHOICE OF THE FOLLOWING :

TONGAN VANILLA BEAN CRÈME BRÛLÉE

WARM BEIGNETS

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

WARM BEIGNETS

VALRHONA CHOCOLATE POT DE CRÈME

WARM BEIGNETS

100 PER PERSON

TAX AND 23% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENUS CREATED FOR GROUPS OF 13-30 GUESTS

PLEASE INQUIRE ABOUT OUR MENUS FOR GROUPS OF 31-72 GUESTS



AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

STARTER

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

CHOOSE ONE OF THE FOLLOWING:

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL

SPICE POACHED, COCKTAIL SAUCE

CAESAR SALAD

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

CHEF'S SEASONAL SOUP

SECOND COURSE

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

CHOOSE ONE OF THE FOLLOWING:

8 OZ PRIME FILET MIGNON

CARROT JUS, SAUCE BORDELAISE

14 OZ PRIME NEW YORK STRIP

CARROT JUS, SAUCE BORDELAISE

LOCH DUART SCOTTISH SALMON

LEMON & FINES HERB CITRONETTE

SLOW COOKED PAN-ROASTED CHICKEN BREAST

CARAMELIZED ONION JUS

DESSERT

CHOICE OF THE FOLLOWING:

TONGAN VANILLA BEAN CRÈME BRÛLÉE

WARM BEIGNETS

MACALLAN 18-YEAR-OLD BUTTERSCOTCH

WARM BEIGNETS

VALRHONA CHOCOLATE POT DE CRÈME

WARM BEIGNETS

125 PER PERSON

TAX AND 23% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENUS CREATED FOR GROUPS OF 13-30 GUESTS

PLEASE INQUIRE ABOUT OUR MENUS FOR GROUPS OF 31-72 GUESTS

PRIVATE GLASS TERRACE

SEATS 14 | SUN - THURS \$1,500++ MIN SPEND | FRI - SAT \$2,000++ MIN SPEND



LARGE PRIVATE DINING ROOM

SEATS 30 - RECEPTIONS 60 | SUN - THURS \$3,000++ MIN SPEND | FRI - SAT \$4,000++ MIN SPEND





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 20 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.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, Bourbon Steak and Clock Bar.

