



BOURBON STEAK

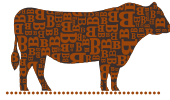


PRIVATE DINING

YEAR **2018**

ARARE EXPERIENCE, WELL DONE.





BOURBON STEAK

NASHVILLE

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse Nashville has been waiting for. Modern design elegance encompasses the look and feel of the dining room where guests are treated to impeccable tableside service.



PRIVATE DINING

We offer three separate private spaces that accommodates up to 46 guests total for a seated dinner. The restaurant is also available to reserve in its' entirety.

LOCATION

JW MARRIOTT

201 8TH AVENUE SOUTH
NASHVILLE , TN 37203



MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

MICHAEL LISHCHYNSKY

GENERAL MANAGER

JAYSON STORICKS

LEAD SOMMELIER

SHANNING NEWELL

FULL DINING ROOM

138 SEATED

175 RECEPTION

MAIN DINING SECTION 1

46 SEATED

MAIN DINING SECTION 2

68 SEATED

FULL BOURBON BUY OUT

188 SEATED

225 RECEPTION

RESERVE PRIVATE DINING

24 SEATED

30 RECEPTION

RARE PRIVATE DINING

12 SEATED

15 RECEPTION

RYE PRIVATE DINING

10 SEATED

12 RECEPTION



**BEGIN YOUR BOURBON STEAK PRIVATE DINING EXPERIENCE WITH
A SELECTION OF DELECTABLE TRAY-PASSED CANAPÉS**

(MINIMUM 20 PIECES PER SELECTION)

COLD CANAPÉS

GULF SHRIMP COCKTAIL GIN-SPIKED COCKTAIL SAUCE **8 ea**

OCEAN TROUT TATAKI YUZU PONZU **7 ea**

TOMATO BRUSCHETTA WHIPPED RICOTTA, GARLIC CROSTINI **4 ea**

MAINE LOBSTER TACOS SWEET PEA ESPUMA **12 ea**

CAVIAR 'TOTS' DUCK FAT POTATOES **16 ea**

AVOCADO "PIZZA" PICKLED VEGETABLE, CHIPOTLE AIOLI **5 ea**

STEAK TARTARE TRADITIONAL GARNISHES **12 ea**

FOIE GRAS COCOA MACARON MISO-CURED FILLING **5 ea**

AHI TUNA POKE CUCUMBER, TOBIKO **7 ea**

HOT CANAPÉS

GLAZED PORK BELLY BOURBON-SOY **5 ea**

CAULIFLOWER CAPPUCINO TOASTED HAZELNUTS **4 ea**

'NASHVILLE HOT' SWEETBREAD NUGGETS PICKLED CELERY **6 ea**

LIQUID MUSHROOM AGNOLOTTI AGED PARMESAN **5 ea**

DILL PICKLE-SPICED FRIES BBQ SAUCE **4 ea**

ARTICHOKE & SPINACH TOAST THREE CHEESE BLEND **4 ea**

BEEF TONKATSU SKEWERS JAPANESE MUSTARD **8 ea**

BOURBON SLIDERS TRUFFLE AIOLI **9 ea**



FIRST COURSE

CHOICE OF THE FOLLOWING :
(FOR PARTIES OF 65 OR MORE, SELECT ONE)

CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL, PARMESAN

B.L.T "WEDGE" SALAD

BLUE CHEESE, BACON, EGG, RED ONION, BUTTERMILK DRESSING

BABY KALE

SHAVED VEGETABLES, BEET "NOODLES", POMEGRANATE MOLASSES

SECOND COURSE

CHEF'S SELECTION
OF SIDES SERVED
FAMILY-STYLE
FOR EACH TABLE

CHOICE OF THE FOLLOWING :
(FOR PARTIES OF 65 OR MORE, SELECT TWO)

10 OZ. PRIME FLAT IRON

RED WINE-SHALLOT BUTTER

OCEAN TROUT

CITRONETTE

JOYCE FARMS' CHICKEN

ROSEMARY-GARLIC

DESSERT

VALRHONA DARK CHOCOLATE MUD PIE

MACADAMIA NUTS, SMOKED MARSHMALLOW

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

MENU ENHANCEMENTS

AHI TUNA TARTARE (EXTRA COURSE)

15 PER PERSON

CHILLED SHELLFISH (EXTRA COURSE)

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

85 PER PLATTER

8OZ FILET MIGNON

10 PER PERSON

16OZ DELMONICO RIBEYE

15 PER PERSON

SURF & TURF: ADD GRILLED GULF SHRIMP 2 PC.

9 PER PERSON

85 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



FOR THE TABLE

SHRIMP COCKTAIL PLATTER

GIN-SPIKED COCKTAIL SAUCE

FIRST COURSE

CHOICE OF THE FOLLOWING:
(FOR PARTIES OF 65 OR MORE, SELECT ONE)

CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL, PARMESAN

BLT "WEDGE" SALAD

BLUE CHEESE, BACON, EGG, RED ONION, BUTTERMILK DRESSING

ROASTED CAULIFLOWER SOUP

TOASTED HAZELNUTS, GOLDEN RAISINS

SECOND COURSE

CHEF'S SELECTION
OF SIDES SERVED
FAMILY-STYLE
FOR EACH TABLE

CHOICE OF THE FOLLOWING:
(FOR PARTIES OF 65 OR MORE, SELECT ONE)

8 OZ. ANGUS FILET MIGNON

RED WINE-SHALLOT BUTTER

OCEAN TROUT

CITRONETTE

JOYCE FARMS' CHICKEN

ROSEMARY-GARLIC

14 OZ. PRIME NEW YORK STRIP

RED WINE-SHALLOT BUTTER

DESSERT

CHOICE OF THE FOLLOWING:
(FOR PARTIES OF 65 OR MORE, SELECT ONE)

VALRHONA DARK CHOCOLATE MUD PIE

MACADAMIA NUTS, SMOKED MARSHMALLOW

WARM SPICED BEIGNETS

CARAMALIZED BANANA PUDDING

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

105 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



CHEF'S TASTING MENU

MICHAEL'S AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

LIQUID MUSHROOM AGNOLOTTI

BOB WOOD'S HAM, CHANTERELLES, TARRAGON

FOIE GRAS DONUT

SEASONAL FRUIT, TOASTED ALMONDS, MAPLE

MAINE LOBSTER POT PIE

ROOT VEGETABLES, BRANDIED LOBSTER CREAM

"AROUND THE WORLD" WAGYU DUO

AMERICAN RIB CAP, AUSTRALIAN FILET MIGNON
RED WINE-SHALLOT BUTTER, BLACK TRUFFLE

BUTTERMILK PANNA COTTA

BLACKBERRY MERINGUE, RASPBERRY SORBET, BUTTER CAKE

175 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



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.

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, Bourbon Steak & Clock Bar.

