



STRIPSTEAK

BY MICHAEL MINA

GROUP DINING MENUS



## GROUP DINING MENUS

The Miami Beach outpost of Chef Michael Mina's extremely successful, award winning Las Vegas restaurant, StripSteak offers a dynamic dining and bar scene perfectly in sync with Fontainebleau's reputation as the preeminent destination for sophisticated cuisine and contemporary cocktails. The two-story, indoor-outdoor venue is sexy, fun, elegant and engaging. Located off the historic Chateau Lobby in the heart of the resort, StripSteak by Michael Mina plays to the hotel's original roots, offering the highest quality cuts direct from the on-site aging room, a world-class selection of fresh seafood homemade pasta, signature sides, decadent desserts and eclectic wines, all combined with attentive service. Executed by chef de cuisine William Crandall, the vast menu runs the gamut, overflowing with options. No steakhouse experience would be complete without a killer raw bar; StripSteak's includes selections sourced locally through BleuFish - the hotels innovative ocean-to-table live catch program.

With a plasma screen that can be used to watch the big game or hooked up for your power point or slide show presentation, StripSteak's private dining room is the ideal location for any group event that will seat 10-45 guests. The custom designed credenza can also display any floral centerpiece or scrumptious cake for an extra special occasion and finishing touch.

Gail Karas | Director of Restaurant Sales  
305 674 4706 | [gkaras@fontainebleau.com](mailto:gkaras@fontainebleau.com)

Thank you for your interest in StripSteak by Michael Mina at Fontainebleau Miami Beach  
To view the restaurant and its private room, visit [fontainebleau.com/stripsteak](http://fontainebleau.com/stripsteak)



## { CAPACITY }

Upstairs Lounge | 50 guests | 100 guests / standing reception  
Upstairs Dining Room | 70 guests | 250 guests / standing reception  
Downstairs Dining Room | 140 guests | 250 guests / standing reception  
Private Dining Room | 40 guests | 50 guests / standing reception  
Outside Terrace | 40 guests | 60 guests / standing reception

## { ALL BEVERAGES ARE CHARGED UPON CONSUMPTION }

Cocktail | 10 - 20 each  
Bottled Waters (1L) | 9 each

## { WINE IS CHARGED UPON CONSUMPTION }

Subject to 9% sales tax and 22% service charge

## { SPECIAL ARRANGEMENTS }

Floral arrangements can be requested.  
If you require special services, such as audio/visual equipment, additional charges will apply.

## { FEES & PAYMENT TERMS }

A 50% deposit and agreement to standard contract terms is required to reserve.  
The balance is due immediately upon event conclusion.



\$6.50<sup>++</sup>

{ **COLD CANAPÉS** }

price per canapé

<b>TUNA TARTARE</b>	sesame oil, pine nuts, mint
<b>HALF SHELL OYSTERS</b>	sturgeon caviar, chive
<b>BEEF TARTARE</b>	lemon vinaigrette, black pepper, potato chip
<b>CITRUS-CURED KING SALMON</b>	coriander, aerated chèvre, chive
<b>FLORIDA TOMATO BRUSCHETTA</b>	basil, white balsamic, shallot
<b>SALT-ROASTED BEET SALAD</b>	hazelnut, fromage blanc, cabernet dressing
<b>FLORIDA SNAPPER CEVICHE</b>	aguachile, cucumber, radish

{ **HOT CANAPÉS** }

price per canapé

<b>POMME DAUPHINE</b>	saffron aioli, sea salt, comté
<b>FOREST MUSHROOM ARANCINI</b>	parmigiano-reggiano, truffle cream
<b>CRAB CAKE DIJON</b>	garlic-mustard sauce, calamansi, fresh rocket
<b>WILD MUSHROOMS ON TOAST</b>	fried quail egg, brioche, mornay
<b>MOYER FARMS TENDERLOIN</b>	sesame mylk, seaweed salad
<b>PRIME SHORT RIB MEATBALL</b>	vierge sauce, roasted garlic





\$75<sup>++</sup>

{ **FIRST COURSE** }

choice of two

- SWEET CORN CAVATELLI** goat cheese, truffle, basil  
**KALE** asian pear, miso vinaigrette, shrimp crisps  
**CAESAR** reggiano cheese, baby gem, cracked pepper  
**BLT WEDGE** blue cheese, cherry tomato, pickled shallot, crispy bacon

{ **SECOND COURSE** }

choice of two

- ROASTED PETITE CHICKEN** asparagus, mushroom, natural jus  
**SCOTTISH SALMON** black lentils, vierge provençale, fino sherry butter  
**“CHURRASCO” SKIRT STEAK** whipped potatoes, grilled asparagus, chimichurri | 12 oz

{ **THIRD COURSE** }

choice of two

- STRAWBERRY SHORTCAKE BAR** almond sponge, strawberry-kiwi sorbet  
**KEY LIME PIE** citrus salad, blackberry-ginger frozen yogurt



**\$85<sup>++</sup>**

**{ FIRST COURSE }**

choice of two

<b>CAESAR</b>	reggiano cheese, baby gem, cracked pepper
<b>BLT WEDGE</b>	blue cheese, cherry tomato, pickled shallot, crispy bacon
<b>STEAK TARTARE</b>	truffle, roasted garlic, crispy yukon potato
<b>SWEET CORN CAVATELLI</b>	goat cheese, truffle, basil
<b>SALMON TORO</b>	malbec marinated, pumpernickel, horseradish, dill

**{ SECOND COURSE }**

choice of three

<b>ROASTED PETITE CHICKEN</b>	asparagus, mushroom, natural jus
<b>SCOTTISH SALMON</b>	black lentils, vierge provençale, fino sherry butter
<b>“CHURRASCO” SKIRT STEAK</b>	onion purée, confit garlic, thyme   12 oz
<b>FILET MIGNON</b>	onion purée, confit garlic, thyme   8 oz

**{ SIDES }**

choice of two

<b>CHARRED BROCCOLINI</b>	yuzu, tōgarashi
<b>CREAMED SPINACH</b>	white cheddar béchamel
<b>MAC &amp; CHEESE</b>	black truffle
<b>SAUTÉED MUSHROOMS &amp; ONIONS</b>	thyme
<b>CRISPY BRUSSELS SPROUTS</b>	almonds
<b>WHIPPED YUKON GOLD POTATOES</b>	parsley
<b>YAM PURÉE</b>	queso fresco

**{ THIRD COURSE }**

choice of two

<b>STRAWBERRY SHORTCAKE BAR</b>	almond sponge, strawberry-kiwi sorbet
<b>KEY LIME PIE</b>	citrus salad, blackberry-ginger frozen yogurt
<b>*PEACHES N’ CRÈME BRÛLÉE</b>	peach jam, peach swirl ice cream

\*Requires 24 hour advance notice | Gluten-Free  
For groups of 40 people or less. All menu items are subject to a 9% sales tax and 22% service charge.



\$95<sup>++</sup>

{ **FIRST COURSE** }

choice of three

<b>BLT WEDGE</b>	blue cheese, cherry tomato, pickled shallot, crispy bacon
<b>KALE</b>	asian pear, miso vinaigrette, shrimp crisps
<b>STEAK TARTARE</b>	truffle, roasted garlic, crispy yukon potato
<b>TUNA TARTARE</b>	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
<b>SWEET CORN CAVATELLI</b>	goat cheese, truffle, basil
<b>SALMON TORO</b>	malbec marinated, pumpernickel, horseradish, dill
<b>CRAB CAKE</b>	blue crab, coconut-curry cream, pickled papaya, basil (\$5 supplement)

{ **SECOND COURSE** }

choice of three

<b>ROASTED PETITE CHICKEN</b>	asparagus, mushroom, natural jus
<b>ROASTED ALASKAN HALIBUT</b>	malossol sturgeon caviar, shoyu choron, asparagus
<b>SCOTTISH SALMON</b>	black lentils, vierge provençale, fino sherry butter
<b>PRIME BONELESS RIB EYE</b>	onion purée, confit garlic, thyme   14 oz
<b>FILET MIGNON</b>	onion purée, confit garlic, thyme   8 oz

{ **SIDES** }

choice of three

<b>CHARRED BROCCOLINI</b>	yuzu, tōgarashi
<b>CREAMED SPINACH</b>	white cheddar béchamel
<b>MAC &amp; CHEESE</b>	black truffle
<b>SAUTÉED MUSHROOMS &amp; ONIONS</b>	thyme
<b>CRISPY BRUSSELS SPROUTS</b>	almonds
<b>WHIPPED YUKON GOLD POTATOES</b>	parsley
<b>YAM PURÉE</b>	queso fresco

{ **THIRD COURSE** }

choice of two

<b>STRAWBERRY SHORTCAKE BAR</b>	almond sponge, strawberry-kiwi sorbet
<b>KEY LIME PIE</b>	citrus salad, blackberry-ginger frozen yogurt
<b>*PEACHES N' CRÈME BRÛLÉE</b>	peach jam, peach swirl ice cream

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\$110\*\*

{ **FIRST COURSE** }

choice of three

<b>BLT WEDGE</b>	blue cheese, cherry tomato, pickled shallot, crispy bacon
<b>KALE</b>	asian pear, miso vinaigrette, shrimp crisps
<b>STEAK TARTARE</b>	truffle, roasted garlic, crispy yukon potato
<b>TUNA TARTARE</b>	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
<b>SALMON TORO</b>	malbec marinated, pumpernickel, horseradish, dill

{ **SECOND COURSE** }

choice of one

<b>SWEET CORN CAVATELLI</b>	goat cheese, truffle, basil
<b>CRAB CAKE</b>	blue crab, coconut-curry cream, pickled papaya, basil (\$5 supplement)

{ **THIRD COURSE** }

choice of three

<b>ROASTED PETITE CHICKEN</b>	asparagus, mushroom, natural jus
<b>ROASTED ALASKAN HALIBUT</b>	malossol sturgeon caviar, shoyu choron, asparagus
<b>PRIME BONELESS RIB EYE</b>	onion purée, confit garlic, thyme   14 oz
<b>FILET MIGNON</b>	onion purée, confit garlic, thyme   8 oz
<b>BONE-IN FILET MIGNON</b>	onion purée, confit garlic, thyme   16 OZ (\$15 supplement, special order)

{ **SIDES** }

choice of three

<b>CHARRED BROCCOLINI</b>	yuzu, tōgarashi
<b>CREAMED SPINACH</b>	white cheddar béchamel
<b>MAC &amp; CHEESE</b>	black truffle
<b>SAUTÉED MUSHROOMS &amp; ONIONS</b>	thyme
<b>CRISPY BRUSSELS SPROUTS</b>	almonds
<b>WHIPPED YUKON GOLD POTATOES</b>	parsley
<b>YAM PURÉE</b>	queso fresco

{ **FOURTH COURSE** }

choice of two

<b>STRAWBERRY SHORTCAKE BAR</b>	almond sponge, strawberry-kiwi sorbet
<b>KEY LIME PIE</b>	citrus salad, blackberry-ginger frozen yogurt
<b>*PEACHES N' CRÈME BRÛLÉE</b>	peach jam, peach swirl ice cream

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\$85<sup>++</sup>

{ **FIRST COURSE** }

choice of one individual or two family style

<b>AMERICA'S BEST OYSTERS</b>	domestic caviar, ponzu
<b>CAESAR</b>	reggiano cheese, baby gem, cracked pepper
<b>BLT WEDGE</b>	blue cheese, cherry tomato, pickled shallot, crispy bacon
<b>STEAK TARTARE</b>	truffle, roasted garlic, crispy yukon potato
<b>SWEET CORN CAVATELLI</b>	goat cheese, truffle, basil
<b>TUNA TARTARE</b>	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
<b>KALE</b>	asian pear, miso vinaigrette, shrimp crisps

{ **SECOND COURSE** }

choice of two

<b>ROASTED PETITE CHICKEN</b>	asparagus, mushroom, natural jus
<b>"CHURRASCO" SKIRT STEAK</b>	onion purée, confit garlic, thyme   12 oz
<b>FILET MIGNON</b>	onion purée, confit garlic, thyme   8 oz
<b>PRIME BONELESS RIB EYE</b>	onion purée, confit garlic, thyme   16 oz (\$5 supplement)
<b>ROASTED ALASKAN HALIBUT</b>	malossol sturgeon caviar, shoyu choron, asparagus (\$5 supplement)
<b>SCOTTISH SALMON</b>	black lentils, vierge provençale, fino sherry butter

{ **SIDES** }

choice of two

<b>CHARRED BROCCOLINI</b>	yuzu, tōgarashi
<b>CREAMED SPINACH</b>	white cheddar béchamel
<b>MAC &amp; CHEESE</b>	black truffle
<b>SAUTÉED MUSHROOMS &amp; ONIONS</b>	thyme
<b>CRISPY BRUSSELS SPROUTS</b>	almonds
<b>WHIPPED YUKON GOLD POTATOES</b>	parsley
<b>YAM PURÉE</b>	queso fresco

{ **THIRD COURSE** }

choice of one

<b>STRAWBERRY SHORTCAKE BAR</b>	almond sponge, strawberry-kiwi sorbet
<b>KEY LIME PIE</b>	citrus salad, blackberry-ginger frozen yogurt
<b>*PEACHES N' CRÈME BRÛLÉE</b>	peach jam, peach swirl ice cream

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## WINE LIST

### { SPARKLING }

<b>ZARDETTO</b> Prosecco 'Zeta' Brut NV	\$60
<b>PHILLIPE GONET</b> Blanc de Blancs NV	\$105
<b>VEUVE CLICQUOT PONSARDIN</b> Rosé Brut NV	\$180
<b>KRUG</b> Brut 2000	\$800

### { WHITE }

<b>TOMMASI</b> Pinot Grigio 'Le Rosse', Veneto	\$60
<b>DONNAFUGATA</b> Grillo 'Sur Sur', Sicilia DOC	\$60
<b>LE MONDE</b> Pinot Grigio, Friuli	\$65
<b>TWOMEY</b> Sauvignon Blanc, Napa Valley	\$68
<b>CHÂTEAU DE LA ROCHE</b> Sauvignon Blanc, Touraine, Loire Valley	\$70
<b>HARTFORD COURT</b> Chardonnay, Russian River Valley	\$60
<b>TRUCHARD</b> Chardonnay, Napa Valley	\$72
<b>BRAMARE</b> Chardonnay, 'Viña Cobos', Mendoza	\$96
<b>CLOS MARSALETTE</b> Pessac-Leognan Blanc, Bordeaux	\$115
<b>FAR NIENTE</b> Chardonnay, Napa Valley	\$135
<b>PATRICK PIUZE</b> White Burgundy 'Bougras' Grand Cru, Chablis	\$205
<b>REMOISSENET</b> White Burgundy 'La Maltroye' 1 <sup>er</sup> Cru, Chassagne-Montrachet	\$250

### { ROSÉ }

<b>DOMAINE TRIENNES</b> Provence, France	\$50
<b>CHÂTEAU MIRAVAL</b> Provence, France	\$80



{ RED }

<b>WALT</b> Pinot Noir <i>La Brisa</i> , Sonoma County	\$72
<b>BELLE GLOS</b> Pinot Noir, Santa Lucia Highlands	\$110
<b>PERROT-MINOT</b> 'La Rue de Vergy', Morey-Saint-Denis	\$225
<b>FLORA SPRINGS</b> Merlot, Napa Valley	\$60
<b>TWOMEY</b> Merlot, Napa Valley	\$130
<b>ARROCAL</b> Tempranillo, Ribera del Duero	\$50
<b>MAURODOS</b> Tempranillo <i>San Román</i> , Toro	\$160
<b>CASTELLO BANFI</b> Rosso di Montalcino	\$64
<b>MARCHESI DI GRESY</b> 'Martinenga', Barbaresco	\$130
<b>GAJA CA'MARCANDA</b> <i>Magari</i> , Tuscany	\$220
<b>FRANCISCAN</b> Cabernet Sauvignon, Rutherford, Napa Valley	\$85
<b>DARIOUSH</b> Cabernet Sauvignon Blend <i>Caravan</i> , Napa Valley	\$105
<b>FAUST</b> Cabernet Sauvignon, Napa Valley	\$140
<b>BRANDLIN</b> Cabernet Sauvignon, Mt. Veeder	\$155
<b>CAKEBREAD</b> Cabernet Sauvignon, Napa Valley	\$190
<b>CAYMUS</b> Cabernet Sauvignon, Napa Valley	\$225
<b>MT. VEEDER</b> Cabernet Sauvignon, Napa Valley	\$95
<b>QUINTESSA</b> Rutherford 2015	\$425
<b>ROBERT MONDAVI</b> Cabernet Sauvignon, Napa	\$65
<b>MOUNT PEAK WINERY</b> Proprietary Red Blend 'Gravity', Sonoma	\$98
<b>FERRARI-CARANO</b> Cabernet Sauvignon 'Trésor', Sonoma	\$100
<b>ZIATA BY CAKEBREAD</b> Proprietary Red Blend 'Mia Madre', Napa	\$198
<b>SPRING MOUNTAIN VINEYARDS</b> Cabernet Sauvignon, Napa 2005	\$245
<b>SPRING MOUNTAIN VINEYARDS</b> Cabernet Sauvignon, Napa 2001	\$255
<b>SPRING MOUNTAIN VINEYARDS</b> Cabernet Sauvignon, Napa 1998	\$315
<b>SPRING MOUNTAIN VINEYARDS</b> Cabernet Sauvignon, Napa 1993	\$325
<b>SERGIO ZENATO</b> Amarone della Valpolicella Riserva, Veneto	\$325
<b>BODEGAS RODA</b> 'Roda 1' Reserva, 2001	\$195
<b>BODEGAS RODA</b> 'Roda 1' Reserva, 1998	\$235
<b>BODEGAS RODA</b> 'Roda 1' Reserva, 1996	\$235
<b>BODEGAS RODA</b> 'Roda 1' Reserva, 1993	\$165

These selections and vintages are subject to change

For an extender selection from the full wine list, please contact Lead Sommelier Chris Zarcadoolas at [czarcadoolas@fontainebleau.com](mailto:czarcadoolas@fontainebleau.com)



{ RED }

<b>SILVER OAK</b> Cabernet Sauvignon, Napa Valley	<b>\$305</b>
<b>CAYMUS</b> Cabernet Sauvignon Blend <i>Special Select</i> , Napa Valley	<b>\$500</b>
<b>ORIN SWIFT CELLARS</b> Red Blend 'The Prisoner', Napa Valley	<b>\$95</b>
<b>TERRAZAS DE LOS ANDES</b> Malbec 'Las Compuertas', Mendoza	<b>\$100</b>

{ DESSERT }

<b>BROADBENT MADEIRA</b> Colheita 1996	<b>\$115</b>
<b>INNISKILLIN</b> Vidal Icewine (375ml)	<b>\$140</b>
<b>CHÂTEAU D'YQUEM</b> Sauternes 1 <sup>er</sup> Cru Supérieur	<b>\$550</b>
<b>CROFT</b> 10 year Tawny Port	<b>\$90</b>
<b>DOW'S</b> Vintage Port 1983	<b>\$420</b>



## **ABOUT MICHAEL MINA**

Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, 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 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.

Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened 24 concept restaurants, a lounge and a market including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, STONEHILL TAVERN, STRIPSTEAK, WIT & WISDOM, PUB 1842, THE HANDLE BAR, PIZZA & BURGER, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET and BARDOT BRASSERIE. In addition, Michael recently launched the Michael Mina Wine Club as a way to bring many of the wines featured in his restaurants into the guest's home.