



BOURBON STEAK

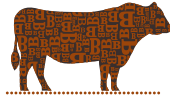


PRIVATE DINING

YEAR **2019**

A RARE 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 24 guests total for a seated dinner. The restaurant is also available to reserve in its' entirety.



LOCATION

JW MARRIOTT

201 8TH AVENUE SOUTH, 34TH FLOOR
NASHVILLE , TN 37203

MANAGING CHEF

MICHAEL MINA

EXECUTIVE CHEF

MICHAEL LISHCHYNSKY

GENERAL MANAGER

NISHAAN CHAVDA

LEAD SOMMELIER

SHANNING NEWELL

RARE PRIVATE DINING

16 SEATED
16 RECEPTION

RESERVE SEMI- PRIVATE DINING

24 SEATED
24 RECEPTION

RYE PRIVATE DINING

12 SEATED
12 RECEPTION

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

COLD CANAPÉS

- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **8 ea**
- TOMATO BRUSCHETTA** WHIPPED RICOTTA, GARLIC CROSTINI **4 ea**
- MAINE LOBSTER TACOS** CELERY ROOT ESPUMA **9 ea**
- AVOCADO "PIZZA"** PICKLED VEGETABLE, CHIPOTLE AIOLI **5 ea**
- STEAK TARTARE** TRADITIONAL GARNISHES **8 ea**
- FOIE GRAS COCOA MACARON** MISO-CURED FILLING **5 ea**
- BENTONS HAM & CHEESE** GRILLED CROSTINI **6 ea**
- AHI TUNA POKE** CUCUMBER, TOBIKO **7 ea**

HOT CANAPÉS

- GLAZED PORK BELLY** BOURBON-SOY **5 ea**
- CAULIFLOWER CAPPUCCINO** TOASTED HAZELNUTS **4 ea**
- 'NASHVILLE HOT' SWEETBREAD NUGGETS** PICKLED CELERY **6 ea**
- SIGNATURE DUCK-FAT FRIES** SEASONAL SAUCE **4 ea**
- WHITE BEAN HUMMUS** GRILLED PITA, CRISPY CHICKEPEAS **4 ea**
- BEEF TONKATSU SKEWERS** JAPANESE MUSTARD **8 ea**
- BOURBON SLIDERS** TRUFFLE AIOLI **9 ea**



FIRST COURSE

CHOICE OF THE FOLLOWING :

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 :

10 OZ. PRIME SKIRT STEAK

RED WINE-SHALLOT BUTTER

ORA KING SALMON

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 OR CAST-IRON GRILLED SHELLFISH (EXTRA COURSE)

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

85 PER PLATTER

8OZ PRIME FILET MIGNON

10 PER PERSON

16OZ PRIME DELMONICO RIBEYE

15 PER PERSON

SURF & TURF: ADD GRILLED GULF SHRIMP 2 PC.

9 PER PERSON

95 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:

CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL, PARMESAN

BLT "WEDGE" SALAD

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

SEASONAL SOUP

SECOND COURSE

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

CHOICE OF THE FOLLOWING:

8 OZ. PRIME FILET MIGNON

RED WINE-SHALLOT BUTTER

OR A KING SALMON

CITRONETTE

JOYCE FARMS' CHICKEN

ROSEMARY-GARLIC

14 OZ. PRIME NEW YORK STRIP

RED WINE-SHALLOT BUTTER

DESSERT

CHOICE OF THE FOLLOWING:

VALRHONA DARK CHOCOLATE MUD PIE

MACADAMIA NUTS, SMOKED MARSHMALLOW

WARM SPICED BEIGNETS

CARAMELIZED BANANA PUDDING

FOR ADDITIONAL SELECTIONS, PLEASE ALLOW MORE TIME FOR PREPARATION

110 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.

