



BOURBON STEAK

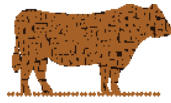


PRIVATE DINING

YEAR 2018

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, SEMI PRIVATE & BUYOUT DINING

BOURBON STEAK Miami is proud to offer 2 private dining options. Our Glass Terrace accommodates up to 14-16 guests seated while our Large Private Dining Room can seat as many as 30-42 comfortably. The Semi Private Lounge seats up to 64 guests. Buyouts available up to 350 guests.



LOCATION

TURNBERRY ISLE MIAMI
19999 WEST COUNTRY CLUB DRIVE
AVENTURA, FL 33180
RESTAURANT: 786.279.6600
EVENTS: 786.279.6598

HOURS OF OPERATION

RECEPTIONS 5:30PM 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 \$3,500++ MIN SPEND
FRI - SAT \$5,500++ 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 | 7 PER PIECE

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

LAND | 6 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 - 85

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 24% 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

FAMILY STYLE STARTERS

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

S E R V E D F A M I L Y S T Y L E :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA, BASIL PESTO, BANYULS

SECOND COURSE

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

C H O I C E O F T H E F O L L O W I N G :

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

ALTERNATING DESSERTS

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 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



AMUSE BOUCHE

TRIO OF MICHAEL'S CLASSIC FRIES

ROSEMARY, PAPRIKA, ONION

FAMILY STYLE STARTERS

SERVED WITH
HOUSE MADE POTATO
FOCACCIA BREAD

S E R V E D F A M I L Y S T Y L E :

AHI TUNA TARTARE

ANCHO CHILE, ASIAN PEAR, PINE NUTS, SESAME OIL

JUMBO SHRIMP COCKTAIL

SPICE POACHED, COCKTAIL SAUCE

BLACK OLIVE CAESAR

BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

LOCAL TOMATOES

FARMHOUSE HEIRLOOMS, BURRATA, BASIL PESTO, BANYULS

SECOND COURSE

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

C H O O S E O N E O F T H E F O L L O W I N G :

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

ALTERNATING DESSERTS

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 24% SERVICE CHARGE

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRIVATE GLASS TERRACE

SEATS 14-16 | SUN - THURS \$1,500++ MIN SPEND | FRI - SAT \$2,000++ MIN SPEND



LARGE PRIVATE DINING ROOM

SEATS 35-42 ON A "T" SHAPED TABLE - RECEPTIONS AVAILABLE FOR 60
SUN - THURS \$3,500++ MIN SPEND | FRI - SAT \$5,500++ 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.

