



BOURBON STEAK

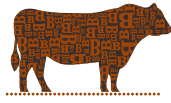


PRIVATE DINING

YEAR 2017

A RARE EXPERIENCE. WELL DONE.





# BOURBON STEAK

LOS ANGELES

ENCOMPASSING ALL THE TRADITION OF A CLASSIC STEAKHOUSE WITH CHEF MICHAEL MINA'S MODERN FLAIR, BOURBON STEAK IS THE STEAKHOUSE GREATER LOS ANGELES HAS BEEN WAITING FOR. ANTIQUE MIRRORS AND BRUSHED BRASS ADORN THE DINING ROOM WHERE GUESTS ARE TREATED TO IMPECCABLE TABLESIDE SERVICE.



## PRIVATE DINING

IDEAL FOR LEISURE OR BUSINESS EVENTS, OUR PRIVATE DINING ROOM ACCOMMODATES 24 GUESTS AT ONE LONG TABLE OR 30 GUESTS AT THREE PARALLEL TABLES. THE PRIVATE SALON IS PERFECT FOR INTIMATE DINNERS OR COCKTAIL RECEPTIONS. THE RESTAURANT IS AVAILABLE TO RESERVE IN ITS' ENTIRETY. BOURBON STEAK IS ALSO AVAILABLE FOR PRIVATE LUNCH EVENTS.



## LOCATION

### THE AMERICANA AT BRAND

237 S. BRAND BOULEVARD  
GLENDALE, CA 91204  
TEL: 818.839.4130

## MANAGING CHEF

MICHAEL MINA

## EXECUTIVE CHEF

KYLE JOHNSON

## GENERAL MANAGER

WALDO CESONI

## SOMMELIER

KRISTEN RADZIECKI

## SEATING CAPACITY

130 TOTAL SEAT COUNT  
DINING ROOM 90  
LOUNGE 40

## RECEPTION CAPACITY

FULL RESTAURANT 200  
DINING ROOM 100  
LOUNGE 50  
SALON + PATIO 50

## PRIVATE DINING ROOM

24 SEATED (1 LONG TABLE)  
30 SEATED (3 PARALLEL TABLES)  
30 RECEPTION

## THE SALON

14 SEATED  
20 RECEPTION

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

**PASSED CANAPÉS**

PRICE PER DOZEN

- TOMATO & MOZZARELLA BRUSCHETTA** AGED SABA 36.
- DUCK SPRING ROLLS** GINGER CHILI DIPPING SAUCE, CILANTRO 48.
- STEAK TARTARE** SESAME OIL, ANCHO CHILI, MINT, PITA 48.
- AHI TUNA TARTARE POPPERS** ASIAN PEAR, PINE NUTS, PEPPERS 42.
- MUSHROOM ARANCINI** TRUFFLE AÏOLI, PARSLEY 36.
- WOOD-GRILLED THAI BEEF SKEWERS** SMOKED SEA SALT 42.
- CLASSIC DEVEILED EGGS** CRISPY SHALLOTS 28.
- SWEET ITALIAN MEATBALLS** SAN MARZANO TOMATOES 36.
- CHEESEBURGER SLIDERS** CHEDDAR, SECRET SAUCE 60.
- BBQ BACON SLIDERS** JALAPEÑO CHEDDAR 60.
- SCALLOP CEVICHE** CRISPY TOSTADA, YUZU, AVOCADO 42.
- HOUSE-MADE TZATZIKI** PITA CHIP, CUCUMBER, DILL 30.
- CLASSIC CRAB CAKE** REMOULADE, CHIVES 42.
- BAKED POTATO BITES** CRÈME FRAÎCHE, BACON MARMALADE 24.

**ICE- COLD SHELLFISH**

- OYSTERS ON THE HALF SHELL** MIGNONETTE, LEMON 48. PER DOZEN
- CHILLED GULF PRAWNS** COCKTAIL SAUCE 42. PER DOZEN
- FAMILY-STYLE CHILLED SHELLFISH PLATTER**  
SEASONAL SELECTION | SERVES 3-4 GUESTS 79. PER PLATTER
- ADDITIONAL SHELLFISH SELECTIONS AVAILABLE  
BASED UPON SEASONALITY MP.*

**LARGE FORMAT DISPLAYS**

- ARTISANAL CHEESE BOARD** SEASONAL COMPOTE 150. (SERVES 10)
- MARKET VEGETABLE CRUDITÉ** HOUSE-MADE SAUCES 60. (SERVES 10)
- CHARCUTERIE SELECTION** GRAIN MUSTARD, PICKLES 95. (SERVES 10)



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

**AMUSE BOUCHE**

**TRIO OF DUCK FAT FRIES**

PASTRAMI, PARMESAN, PICKLE SPICE

**FIRST COURSE**

SERVED FAMILY STYLE

SELECT THREE OF THE FOLLOWING:

**DUCK SPRING ROLLS**

CILANTRO, MINT, GINGER CHILI DIPPING SAUCE

**CAESAR SALAD**

TORN CROUTONS, CAPERS, PARMESAN

**BABY ICEBERG 'WEDGE'**

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

**CHILLED GULF SHRIMP (4.5 PER PERSON SUPPLEMENT)**

GIN COCKTAIL SAUCE, LEMON

**SECOND COURSE**

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

SELECT FOUR OF THE FOLLOWING:

**8 OZ FILET MIGNON**

CHEF-INSPIRED SEASONAL SET

**OR**

**12 OZ BONE-IN FILET MIGNON (14. PER PERSON SUPPLEMENT)**

CHEF-INSPIRED SEASONAL SET

**7 OZ GRILLED ARCTIC CHAR**

CHEF-INSPIRED SEASONAL SET

**PAN-ROASTED CHICKEN**

ANCIENT GRAINS, NATURAL JUS

**BALLERINE PASTA**

BRUSSELS SPROUTS, TRUFFLE CREAM, PARMESAN

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

**THIRD COURSE**

CHOICE OF THE FOLLOWING:

**LEMON OLIVE OIL CAKE**

MARKET STRAWBERRIES, WHIPPED CREAM

**CHOCOLATE PEANUT BUTTER MOUSSE**

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

**79 PER PERSON**

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

**AMUSE BOUCHE**

**TRIO OF DUCK FAT FRIES**

PASTRAMI, PARMESAN, PICKLE SPICE

**FIRST COURSE**

SERVED FAMILY STYLE

SELECT THREE OF THE FOLLOWING:

**QUINOA & FREEKEH**

LACINATO KALE, GRAPES, DATES, HAZELNUTS, RAS EL HANOUT

**DUCK SPRING ROLLS**

CILANTRO, MINT, GINGER CHILI DIPPING SAUCE

**AHI TUNA TARTARE**

ASIAN PEAR, SCOTCH BONNET, MINT, SESAME

**BABY ICEBERG 'WEDGE'**

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

**SECOND COURSE**

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

SELECT FOUR OF THE FOLLOWING:

**14 OZ WOOD-FIRED NEW YORK STRIP**

CHEF-INSPIRED SEASONAL SET

**12 OZ BONE-IN FILET MIGNON (9. PER PERSON SUPPLEMENT)**

CHEF-INSPIRED SEASONAL SET

**7 OZ GRILLED ARCTIC CHAR**

CHEF-INSPIRED SEASONAL SET

**PAN-ROASTED ORGANIC CHICKEN**

ANCIENT GRAINS, NATURAL JUS

**BALLERINE PASTA**

BRUSSELS SPROUTS, TRUFFLE CREAM, PARMESAN

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

**THIRD COURSE**

CHOICE OF THE FOLLOWING:

**LEMON OLIVE OIL CAKE**

MARKET STRAWBERRIES, WHIPPED CREAM

**CHOCOLATE PEANUT BUTTER MOUSSE**

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

**89 PER PERSON**

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



START YOUR MEAL WITH A SELECTION OF PASSED CANAPÉS FROM PAGE 3

**AMUSE BOUCHE**

**TRIO OF DUCK FAT FRIES**  
PASTRAMI, PARMESAN, PICKLE SPICE

**FIRST COURSE**

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

**DUCK SPRING ROLLS**  
CILANTRO, MINT, GINGER CHILI DIPPING SAUCE

**AHI TUNA TARTARE**  
ASIAN PEAR, SCOTCH BONNET, MINT, SESAME

**CHILLED GULF SHRIMP**  
GIN COCKTAIL SAUCE, LEMON

**SECOND COURSE**

SERVED FAMILY STYLE

SELECT TWO OF THE FOLLOWING:

**CAESAR SALAD**  
TORN CROUTONS, CAPERS, PARMESAN

**BABY ICEBERG 'WEDGE'**  
SMOKED BLUE CHEESE, BACON, EGG, RED ONION

**QUINOA & FREEKEH**  
LACINATO KALE, GRAPES, DATES, HAZELNUTS, RAS EL HANOUT

**THIRD COURSE**

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

CHOICE OF THE FOLLOWING:

**8 OZ FILET MIGNON**  
CHEF-INSPIRED SEASONAL SET

**7 OZ GRILLED ARCTIC CHAR**  
CHEF-INSPIRED SEASONAL SET

**PAN-ROASTED CHICKEN**  
ANCIENT GRAINS, SWEET ONION JUS

**BALLERINE PASTA**  
BRUSSELS SPROUTS, TRUFFLE CREAM, PARMESAN

*ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7*

**DESSERT**

CHOICE OF THE FOLLOWING:

**LEMON OLIVE OIL CAKE**  
MARKET STRAWBERRIES, WHIPPED CREAM

**CHOCOLATE PEANUT BUTTER MOUSSE**  
BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

**99 PER PERSON**

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

## MENU UPGRADES

LOBSTER POT PIE TO SHARE (SERVES 2-3)  
SMOKED MOODY BLUE CHEESE CRUST  
GRILLED GULF PRAWNS (TWO PIECES)  
SCALLOPS (TWO PIECES)  
BLACK TRUFFLE BUTTER  
SEARED LA BELLE FOIE GRAS

## ACCOMPANIMENTS

**79**  
**5**  
**9**  
**14**  
**6**  
**24**

## SAUCE TRIO (SERVES 2-3) 6

PLEASE SELECT THREE : BÉARNAISE | BOURBON STEAK SAUCE | CHIMICHURRI  
CREAMY HORSERADISH | GREEN PEPPERCORN





**BOURBON STEAK LOS ANGELES IS AVAILABLE TO RESERVE IN ITS' ENTIRETY AND IS PLEASED TO WELCOME RECEPTION OR BUFFET-STYLE EVENTS OF UP TO 200 GUESTS.**

**BUFFET IS AVAILABLE FOR A MINIMUM OF 30 GUESTS AND FULL RESTAURANT BUYOUTS.**

### AVIATOR'S BUFFET

35. PER PERSON

#### MARKET SALADS

PLEASE SELECT TWO

- QUINOA AND FREEKEH** LACINATO KALE, GRAPES, DATES, RAS EL HANOUT
- BABY ICEBERG 'WEDGE'** SMOKED BLUE CHEESE, BACON
- LITTLE GEMS CAESAR SALAD** TORN CROUTONS, CAPERS, PARMESAN

#### CHEF'S CARVING STATION

PLEASE SELECT TWO

**INCLUDES HOUSE-MADE SAUCES:**  
BOURBON STEAK SAUCE  
CHIMICHURRI, HERB CRÈME FRAÎCHE

- ORGANIC CHICKEN**
- OAK-GRILLED FISH**
- DUROC PORK LOIN**

*OFFER THREE SELECTIONS (10. PER PERSON SUPPLEMENT)*

#### SIDES

PLEASE SELECT TWO

- PARMESAN CREAMED SPINACH**
- CRUSHED FINGERLING POTATOES**
- BLACK TRUFFLE MAC & CHEESE**
- STEAMED MARKET VEGETABLES**

### CAPTAIN'S BUFFET

50. PER PERSON

#### MARKET SALADS

PLEASE SELECT TWO

- QUINOA AND FREEKEH** LACINATO KALE, GRAPES, DATES, RAS EL HANOUT
- BABY ICEBERG 'WEDGE'** SMOKED BLUE CHEESE, BACON, EGG
- CAESAR SALAD** TORN CROUTONS, CAPERS, PARMESAN

#### CHEF'S CARVING STATION

**INCLUDES HOUSE-MADE SAUCES:**  
BOURBON STEAK SAUCE  
CHIMICHURRI, CREAMY HORSERADISH

PLEASE SELECT ONE:

- ROASTED PRIME RIB**
- WHOLE BEEF TENDERLOIN**

PLEASE SELECT ONE:

- ORGANIC CHICKEN**
- OAK-GRILLED FISH**

*OFFER THREE SELECTIONS (10. PER PERSON SUPPLEMENT)*

#### SIDES

PLEASE SELECT THREE

- PARMESAN CREAMED SPINACH**
- CRUSHED FINGERLING POTATOES**
- BLACK TRUFFLE MAC & CHEESE**
- STEAMED MARKET VEGETABLES**

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 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.

