



BOURBON STEAK

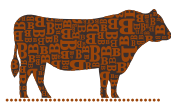


PRIVATE DINING

YEAR 2019

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. 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
JUSTIN SANFORD

SOMMELIER
KRISTEN RADZIECKI

SEATING CAPACITY
140 TOTAL SEAT COUNT
DINING ROOM 100
LOUNGE 40

RECEPTION CAPACITY
FULL RESTAURANT 180
DINING ROOM 100
LOUNGE 40
SALON + PATIO 40

PRIVATE DINING ROOM
24 SEATED (1 LONG TABLE)

THE SALON
12 SEATED (1 LONG TABLE)
14-16 SEATED (2 PARALLEL TABLES)
20 RECEPTION



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

PASSED CANAPES

TOMATO & MOZZARELLA BRUSCHETTA AGED SABA 3 EA.

DUCK SPRING ROLLS GINGER CHILI DIPPING SAUCE, CILANTRO 4 EA.

AHI TUNA TARTARE POPPERS ASIAN PEAR, PINE NUTS, PEPPERS 3.5 EA.

MUSHROOM ARANCINI TRUFFLE AÏOLI, PARSLEY 3 EA.

WOOD-GRILLED BEEF SKEWERS SMOKED SEA SALT 4 EA.

CLASSIC DEVEILED EGGS CRISPY SHALLOTS 2.5 EA.

SWEET ITALIAN MEATBALLS SAN MARZANO TOMATOES 3 EA.

CHEESEBURGER SLIDERS CHEDDAR, SECRET SAUCE 4 EA.

BLUE CHEESE SLIDERS CARAMELIZED ONION, MUSHROOM 4 EA.

CLASSIC CRAB CAKE REMOULADE, CHIVES 3.5 EA.

BAKED POTATO BITES CRÈME FRAÎCHE, BACON MARMALADE 3 EA.

SMOKED SALMON BLINI SALMON ROE, AMERICAN STURGEON 4 EA.

OYSTERS ON THE HALF SHELL DASHI-PONZU 4 EA.

CHILLED GULF PRAWNS COCKTAIL SAUCE 3.5 EA.

LARGE FORMAT DISPLAYS

ARTISANAL CHEESE BOARD LOCAL HONEY, GRAIN MUSTARD 145. (SERVES 10)

CHARCUTERIE BOARD TRADITIONAL ACCOMPANIMENTS 145. (SERVES 10)

VEGETABLE CRUDITÉ BUTTERMILK RANCH 60. (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 TWO OF THE FOLLOWING:

MIXED BABY LETTUCE

RADISH, CUCUMBER, CABERNET VINAIGRETTE

CAESAR SALAD

TORN CROUTONS, CAPERS, PARMESAN

BABY ICEBERG WEDGE

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

SECOND COURSE

CHOICE OF THE FOLLOWING:

8 OZ FILET MIGNON

7 OZ GRILLED SALMON

PAN-ROASTED CHICKEN

TAGLIATELLE PASTA

SHAVED BRUSSELS, TRUFFLE, PARMESAN

SIDES

YUKON POTATO PUREE

TRUFFLE MAC & CHEESE

CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

85 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 :

CAESAR SALAD

TORN CROUTONS, CAPERS, PARMESAN

DUCK SPRING ROLLS

CILANTRO, MINT, GINGER CHILI DIPPING SAUCE

BABY ICEBERG WEDGE

SMOKED BLUE CHEESE, BACON, EGG, RED ONION

AHI TUNA TARTARE

ASIAN PEAR, SCOTCH BONNET, MINT, SESAME

SECOND COURSE

CHOICE OF THE FOLLOWING :

16 OZ DELMONICO RIB EYE

8 OZ FILET MIGNON

7 OZ GRILLED SALMON

PAN-ROASTED ORGANIC CHICKEN

TAGLIATELLE PASTA

SHAVED BRUSSELS, TRUFFLE, PARMESAN

SIDES

YUKON POTATO PUREE

TRUFFLE MAC & CHEESE

CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

THIRD COURSE

CHOICE OF THE FOLLOWING :

LEMON OLIVE OIL CAKE

MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE

BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

94 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 ONE OF THE FOLLOWING:

CAESAR SALAD
TORN CROUTONS, CAPERS, PARMESAN

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

MIXED BABY LETTUCE
RADISH, CUCUMBER, CABERNET VINAIGRETTE

THIRD COURSE

CHOICE OF THE FOLLOWING:

16 OZ DELMONICO RIB EYE

8 FILET MIGNON

14 OZ NEW YORK STRIP

7 OZ GRILLED SALMON

PAN-ROASTED CHICKEN

TAGLIATELLE PASTA
MARKET VEGETABLE, TRUFFLE, PARMESAN

SIDES
YUKON POTATO PUREE
TRUFFLE MAC & CHEESE
CREAMED SPINACH

ADDITIONAL ACCOMPANIMENTS AVAILABLE ON PAGE 7

DESSERT

CHOICE OF THE FOLLOWING:

LEMON OLIVE OIL CAKE
MARKET FRUIT, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER MOUSSE
BITTERSWEET CHOCOLATE, PEANUTS, COCOA MERINGUE

112 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

MENU UPGRADES

ACCOMPANIMENTS

| | |
|---------------------------------------|----|
| LOBSTER POT PIE TO SHARE (SERVES 2-3) | 89 |
| GRILLED GULF PRAWNS (TWO PIECES) | 12 |
| SCALLOPS (TWO PIECES) | 14 |
| SMOKED MOODY BLUE CHEESE CRUST | 6 |

SAUCE TRIO (SERVES 2-3) 6

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







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.

