



BOURBON STEAK

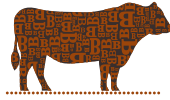


PRIVATE DINING

YEAR 2018

A RARE EXPERIENCE. WELL DONE.





B O U R B O N S T E A K
O R A N G E C O U N T Y

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK is the steakhouse greater Orange County 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

Our private space accommodates up to 24 guests for a seated dinner. The restaurant is also available to reserve in its' entirety.

LOCATION

MONARCH BEACH RESORT
1 MONARCH BEACH RESORT
DANA POINT, CA 92629

TEL: 949.234.3405



MANAGING CHEF
MICHAEL MINA

EXECUTIVE CHEF
BRYAN BROWN

GENERAL MANAGER
AMBER AULT

SOMMELIER
MICHELLE MORIN

EVENTS CONTACT
BREÉ THERIAULT

EMAIL:
BTHERIAULT@
MONARCHBEACHRESORT.COM

EVENTS PHONE: 949.234.3405

SEATING CAPACITY

PRIVATE DINING ROOM
24 SEATED
40 RECEPTION

PATIO
45 RECEPTION ONLY



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

(MINIMUM 25 PIECES PER SELECTION)

COLD CANAPÉS

- GULF SHRIMP COCKTAIL** GIN-SPIKED COCKTAIL SAUCE **9 ea**
- TUNA & KAMPACHI POPPERS** CRISPY SUSHI RICE, TOBIKO **9 ea**
- ROASTED HEIRLOOM BEETS** WHIPPED GOAT CHEESE, TARO CHIPS **8 ea**
- MAINE LOBSTER 'ROLL'** TOASTED BRIOCHE **14 ea**
- CAVIAR 'TOTS'** DUCK FAT POTATOES **17 ea**
- SMOKED SALMON BLINI** CITRUS CRÈME FRAÎCHE **10 ea**
- STEAK TARTARE** TRADITIONAL GARNISHES **13 ea**

HOT CANAPÉS

- KUROBUTA PORK BELLY** BOURBON-SOY GLAZE **9 ea**
- POTATO CROQUETTES** TRUFFLE AIOLI **8 ea**
- GRILLED BEEF SKEWER** TARE SAUCE **12 ea**
- BOURBON SLIDER** BLUE CHEESE **11 ea**
- TEMPURA OYSTER** ESPELETTE DIJONNAISE **10 ea**
- DUNGENESS CRAB CAKE** REMOULADE **10 ea**
- EDAMAME FALAFEL** CUCUMBER YOGURT **6 ea**



FIRST COURSE

HARVEST GREENS

MARKET VEGETABLES, FORM CHARDONNAY VINAIGRETTE

CAESAR SALAD

GARLIC CROUTONS, PARMESAN VINAIGRETTE

SECOND COURSE

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

8 OZ. ANGUS FILET MIGNON

RED WINE REDUCTION

HONJAKE SALMON

CITRONETTE

JIDORI CHICKEN

NATURAL JUS

DESSERT

BOURBON CHOCOLATE BAR

PEANUT BUTTER, PRETZEL, ALMOND

TOASTED COCONUT PANNA COTTA

FARMER'S MARKET FRUIT, RASPBERRY SORBET

FOR ADDITIONAL SELECTIONS , PLEASE ALLOW MORE TIME FOR PREPARATION

MENU ENHANCEMENTS

EXTRA COURSE

CAVIAR PARFAIT

55 PER PERSON

AHI TUNA TARTARE

15 PER PERSON

CHILLED SHELLFISH FOR THE TABLE

25 PER PERSON

GULF SHRIMP COCKTAIL

24 PER PERSON

MENU ENHANCEMENTS

SUBSTITUTIONS

CAVIAR PARFAIT

45 PER PERSON

GULF SHRIMP COCKTAIL

15 PER PERSON

16OZ PRIME DELMONICO RIBEYE (IN PLACE OF FILET)

15 PER PERSON

105 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



CHEF'S TASTING MENU

PETITE HARVEST GREENS

MARKET VEGETABLES, FENNEL, FORM CHARDONNAY VINAIGRETTE

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE

SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

8 OZ BLACK ANGUS FILET MIGNON

TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR

PEANUT BUTTER, PRETZEL, ALMOND

155 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINE PAIRINGS

85 PER PERSON

125 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN



CHEF'S TASTING MENU

MICHAEL'S CAVIAR PARFAIT

OSETRA CAVIAR, SMOKED SALMON,
POTATO CAKE, WHIPPED CRÉME FRAÎCHE

AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, GARLIC, MINT, HABANERO-SESAME OIL

MAINE LOBSTER POT PIE

SEASONAL VEGETABLES, BRANDIED LOBSTER CREAM

AMERICAN WAGYU PAVE

TRUFFLE POTATO PURÉE, RED WINE REDUCTION

BOURBON CHOCOLATE BAR

PEANUT BUTTER, PRETZEL, ALMOND

225 PER PERSON

TAX AND GRATUITY NOT INCLUDED

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINE PAIRINGS

85 PER PERSON

125 PER PERSON FOR GRAND WINE PAIRINGS

WINE PAIRINGS WILL BE SELECTED BY SOMMELIER, MICHELLE MORIN





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 33 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, Bourbon Steak and Clock Bar.

