



BOURBON STEAK

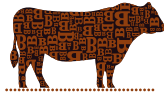


PRIVATE DINING

YEAR 2025

A RARE EXPERIENCE. WELL DONE.





## **B O U R B O N S T E A K**

N A S H V I L L E

Encompassing the tradition of a classic steakhouse with Chef Michael Mina's modern flair, BOURBON STEAK has taken its rightful place as Nashville's premier steakhouse. Modern design elegance encompasses the look and feel of the dining room where guests are treated to impeccable table-side service. Choose from three separate dining rooms: Rare, Rye, and Reserve. Each room offers a unique experience flanked by floor-to-ceiling windows that highlight one of the restaurant's most breathtaking accessories, its panoramic skyline views.

### **PRIVATE DINING CONTACT INFORMATION:**

**[BourbonPrivateDining@turnberry.com](mailto:BourbonPrivateDining@turnberry.com)**

629.208.8373



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#### **MANAGING CHEF**

MICHAEL MINA

#### **EXECUTIVE CHEF**

TRAVIS TANNER

#### **GENERAL MANAGER**

MICHAEL GEFFIN

#### **RARE PRIVATE DINING**

18 SEATED

#### **RESERVE SEMI-PRIVATE DINING**

28 SEATED

#### **RYE PRIVATE DINING**

12 SEATED

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# ARRIVAL EXPERIENCE

## CANAPÉS

\$30 PER PERSON (CHOOSE 3)

**KING CRAB HUSHPUPPIES** ESPELETTE, GREEN GODDESS

**TEMPURA SHRIMP** PANKO-CRUSTED SHRIMP, SPICY SOY, MICRO CILANTRO

**CRISPY VEGETABLE DUMPLINGS** SWEET AND SOUR SAUCE

**GULF SHRIMP TOAST** SESAME, SWEET CHILI VINAIGRETTE

**WILD MUSHROOM TART** HOUSE-MADE RICOTTA, FINES HERBES

**GRILLED STEAK KABOB** PEPPERS, ONIONS, MAITAKE MUSHROOMS, HOISIN

**TRADITIONAL SHRIMP COCKTAIL** RAW HORSERADISH, GIN-SPIKED COCKTAIL SAUCE

## PREMIUM CANAPÉS

REPLACE ANY OF THE CHOICES ABOVE FOR AN ADDITIONAL \$5 PER PERSON

**LOBSTER BISQUE SHOOTER** DICED LOBSTER, HOUSE-MADE CROUTON, CHIVE

**A5 WAGYU STEAK KABOB** PEPPERS, ONIONS, MAITAKE MUSHROOMS, HOISIN

**HEIRLOOM BEETS & GOAT CHEESE** BEET GELÉE, HONEY TUILE, WHIPPED GOAT CHEESE

## RAW BAR

SERVED FAMILY STYLE ON THE TABLE

**CAST-IRON BROILED OR ICE-COLD SHELLFISH TOWER 45 PER PERSON**

KING CRAB, EAST COAST OYSTERS, GULF SHRIMP, MAINE LOBSTER

**RAW EAST COAST OYSTERS BY THE DOZEN 60 PER DOZEN**

GIN-SPIKED COCKTAIL SAUCE, CHAMPAGNE MIGNONETTE

### PETROSSIAN RESERVE CAVIAR SERVICE

ALL PRICED PER OUNCE

DAURENKI 150 BAIKA 180 OSSETRA 210



TASTING TRIO 520

TRADITIONAL ACCOMPANIMENTS

*SUSTAINABLY FARMED AND HARVESTED*



PRICED PER PERSON-TAX & GRATUITY EXCLUDED

**2 SELECTIONS PER COURSE "PROHIBITION" 125**

**3 SELECTIONS PER COURSE "BELLE MEADE" 140**

**4 SELECTIONS PER COURSE "BOURBON ROYALE" 155**

**AMUSE BOUCHE**

**TRIO OF DUCK-FAT FRIES**

WHITE CHEDDAR, TRUFFLE-PARMESAN, DILL PICKLE-SPICED

**FIRST COURSE**

CHOOSE SELECTIONS FROM BELOW

**CLASSIC CAESAR**

BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL

**THE 'WEDGE'**

BLUE CHEESE, BACON, PORK RIND, EGG, TOMATO, ONION, BUTTERMILK RANCH

**'INSTANT' BACON**

SHREDDED BRUSSELS, TEMPURA OYSTER, BOURBON-SOY GLAZE



**MICHAEL'S TUNA TARTARE +5 PER ORDER**

PINE NUT, MINT, ASIAN PEAR, HABANERO, TOASTED SESAME OIL

**ENTREES**

CHOOSE SELECTIONS FROM BELOW

8 OZ **ANGUS FILET MIGNON**

12 OZ **PRIME NEW YORK STRIP**

**VERLASSO SALMON**

FINES HERBES CITRONETTE

**JOYCE FARMS' BRICK CHICKEN**

ROSEMARY-GARLIC

**PREMIUM SELECTIONS**

**6oz AUSTRALIAN WAGYU FILET MIGNON** 25 PER ORDER

**16oz DELMONICO RIB EYE** 35 PER ORDER

**8oz SNAKE RIVER FARMS WAGYU RIB CAP** 38 PER ORDER

**CHILEAN SEA BASS** 20 PER ORDER

**4oz A5 NEW YORK STRIP, KAGOSHIMA, JAPAN** 78 PER ORDER  
*OR ADD AS A SUPPLEMENT TO SHARE 144 PER 4oz ORDER*

**40oz BLACK HAWK FARMS WAGYU TOMAHAWK RIBEYE**  
*ADD AS A SUPPLEMENT TO SHARE 325 PER TOMAHAWK*

**ACCOMPANIMENTS  
& SAUCES**

PRICED ADDITIONAL PER ITEM ORDERED

**GRILLED GULF SHRIMP +20**

**ALASKAN KING CRAB & BÉARNAISE +30**

**GRILLED HALF MAINE LOBSTER +45**

**BLACK TRUFFLE BUTTER +7**

**BONE MARROW CRUST +13**

**CHEF'S SELECTION OF  
PREMIUM STEAK SAUCES  
SERVED FAMILY STYLE  
+5 PER PERSON**

**SIDES**

**CHEF'S SELECTION OF SIGNATURE SIDES**  
SERVED FAMILY-STYLE



## DESSERTS

CHOOSE 2 SELECTIONS FROM BELOW

### SIGNATURE S'MORES

DEVIL'S FOOD CAKE, HAZELNUT, TOASTED MARSHMALLOW ICE CREAM

### WARM SUGAR BEIGNETS

TENNESSEE WHISKEY PUDDING, CONFECTIONER'S SUGAR

### TRIO OF SORBETS

CHEF'S SEASONAL SELECTION

## PREMIUM DESSERTS

### BANANA TART TATIN +10

SOFT TOFFEE, VANILLA ICE CREAM, WARM CITRUS CARAMEL

### MASCARPONE CHEESECAKE +14

FRESH STRAWBERRIES, COMPOTE, VANILLA ICE CREAM

## AFTER DINNER

PRICED ADDITIONAL PER PERSON

### BOURBON CARAMEL POPCORN TAKEAWAY +9

INCLUDES COMPLIMENTARY COFFEE & TEA SERVICE



PLEASE NOTE THAT THE FOLLOWING WINE OPTIONS ARE READILY AVAILABLE TO LARGE GROUP DINING

**BOUBON STEAK** CHOOSE FROM BELOW  
**WINES** **SPARKLING**

P. LANCELOT-ROYER BLANC DE BLANC. CHAMPAGNE, FR **160**

**WHITE**

MAXIMIN GRUNHAUSE RIESLING, MOSEL, GE **135**

PAUL HOBBS CHARDONNAY, RUSSIAN RIVER, CA **150**

**RED**

PURPLE HANDS PINOT NOIR, WILLAMETTE VALLEY, OR **145**

INGLENOOK CABERNET SAUVIGNON, RUTHERFORD, CA **205**

**ELEVATED** CHOOSE FROM BELOW  
**OFFERINGS** **SPARKLING**

RUINART ROSE, CHAMPAGNE, FR **293**

**WHITE**

INK GRADE SAUVIGNON BLANC, NAPA VALLEY, CA **165**

PATRICK SULLIVAN CHARDONNAY, YARRA VALLEY, AUS **200**

**RED**

DONUM PINOT NOIR, NAPA VALLEY, CA **241**

FAR NIENTE CABERNET SAUVIGNON, NAPA VALLEY, CA **330**

**CELLAR** CHOOSE FROM BELOW  
**SELECTIONS** **SPARKLING**

DOM PERIGNON, CHAMPAGNE, FR **450**

KRUG 171, CHAMPAGNE, FR **650**

**WHITE**

PETER MICHAEL 'BELLE COTE' CHARDONNAY, SONOMA, CA **300**

2017 HENRI GOUGES NUITS-SAINT-GEORGE 1ER CRU, BURGUNDY, FR **358**

**RED**

2019 MONTILLE VOLNAY 1ER CRU, BURGUNDY, FR **395**

PLUMPJACK CABERNET SAUVIGNON, NAPA VALLEY, CA **425**

2010 CHATEAU TALBOT, BORDEAUX, FR **609**

INTERESTED IN SOMETHING DIFFERENT?

DIFFERENT GRAPES? DIFFERENT REGIONS? SOMETHING MORE RARE?

PLEASE CONTACT THE BOURBON STEAK PRIVATE DINING MANAGEMENT TEAM AT:

**BOURBONPRIVATE DINING@TURNBERRY.COM.**

A MEMBER OF OUR TEAM WILL BE HAPPY TO CUSTOMIZE DIFFERENT OPTIONS FROM OUR AWARD-WINNING WINE PROGRAM FOR YOU AND YOUR GUESTS. CHEERS!



## MEET THE CHEF

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.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2018, Chef Mina continues to dazzle the culinary world with bold dining concepts.

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, and Bourbon Steak.