



BOURBON STEAK

SAN FRANCISCO

LOCATION	THE WESTIN ST. FRANCIS ON UNION SQUARE 335 POWELL STREET - SAN FRANCISCO, CA 94102
CONTACT	415-397-3003 TELEPHONE 415-397-3013 FAX
HOURS	DINNER SUNDAY - THURSDAY 5:30 P.M. TO 10 P.M. DINNER FRIDAY & SATURDAY 5:30 P.M. TO 10:30 P.M. BAR/LOUNGE OPENS DAILY AT 5 P.M.
WEBSITE	WWW.MICHAELMINA.NET
MANAGING CHEF	MICHAEL MINA
EXECUTIVE CHEF	OMRI AFLALO
PASTRY CHEF	CATHERINE SCHIMENTI
GENERAL MANAGER	RODNEY SCHICK
SOMMELIER	NOAH DRANOW
INTERIOR DESIGN	MICHAEL DALTON

RESPECTING THE ROOM'S UNIQUE AND VARIED HISTORY, DESIGNER MICHAEL DALTON BLENDS THE GRANDEUR OF HISTORY WITH A ROBUST AND MODERN POINT OF VIEW CREATING BOURBON STEAK SAN FRANCISCO. THE DESIGN COMBINES A STRONG AND MASCULINE COLOR PALETTE WITH CLEAN, TAILORED FORMS TO BALANCE THE ORNATE ARCHITECTURE OF THE ROOM. RICH, DEEP HUES OF COGNAC, BRONZE, STEEL BLUE AND NICKEL POSE A STRIKING VISUAL CONTRAST BETWEEN OPULENT AND MASCULINE ELEMENTS

SEATING	SEATING FOR 102 TOTAL IN THE DINING ROOM AND 42 IN THE BAR AND LOUNGE
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CUISINE	MODERN AMERICAN STEAKHOUSE
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THE MENU IS TAILORED TO THE SAN FRANCISCO DINING AUDIENCE, INCORPORATING FRESH, SEASONAL WEST COAST INGREDIENTS. PREMIUM CUTS OF BEEF WILL BE SELECTED FROM BRANDT FARMS IN BRAWLEY, CALIFORNIA. KNOWN FOR THEIR INCREDIBLE TENDERNESS, MARBLING AND FLAVOR, BRANDT FARMS IS ALSO DEDICATED TO HORMONE AND ANTIBIOTIC-FREE BEEF. PRIOR TO ROASTING, ALL MEATS AT BOURBON STEAK ARE FIRST POACHED IN MINA'S STYLE TO DELIVER MOUTHWATERING TENDERNESS

THE SIGNATURE MICHAEL MINA'S CLASSICS INCLUDE BRAISED SHORT RIBS, TRUFFLED MAC & CHEESE, HOUSE STEAK BURGER

WITH TRIO OF DUCK FAT FRIES, CLASSIC CHEESE FONDUE AND MAINE LOBSTER POT PIE

BEVERAGE PROGRAM	<p>RAJAT PARR, MINA GROUP WINE DIRECTOR, IS CREATING A COMPELLING LIST THAT EMPHASIZES BURGUNDY, RHONE AND CALIFORNIA, ACCENTED WITH SELECTIONS FROM BORDEAUX AND SPAIN. THE COLLECTION INCLUDES GRAND CRU RED AND WHITE BURGUNDIES, FIRST GROWTH BORDEAUX, AS WELL AS UNIQUE AND HARD TO FIND CALIFORNIA PRODUCERS</p> <p>GUESTS WILL ALSO DISCOVER A CLASSIC MENU OF HANDCRAFTED COCKTAILS, INCORPORATING A ROSTER OF FRESH INGREDIENTS</p>
MUSIC	<p>THE SOUNDTRACK FOR BOURBON STEAK REFLECTS THE ENERGY OF THE RESTAURANT AND THE PROGRESSION OF THE EVENING. GUESTS WILL ENJOY AMERICAN CLASSICS WITH DOWN TEMPO BEATS IN THE EARLIER PARTS OF THE EVENING TRANSITIONING TO HIGH ENERGY TOP 40 FROM THE LAST 4 DECADES</p>
PRICE RANGE	<p>APPETIZERS: \$9 - \$24 ICE COLD SHELLFISH: \$12 - \$39 ACCOMPANIMENTS: \$15 - \$29 BEEF: \$40 - \$72 A LA CARTE ENTREES: \$15 - \$55 SIDES: \$9 DESSERTS: \$12</p>
CORKAGE	<p>\$35 PER 750ML BOTTLE FOR THE FIRST 2 BOTTLES; \$70 PER 750ML FOR ANY ADDITIONAL BOTTLES; WINES MUST NOT BE REPRESENTED ON THE WINE LIST</p>
RESERVATIONS	<p>RECOMMENDED ALL MAJOR CREDIT CARDS ACCEPTED WHEELCHAIR ACCESSIBLE</p>
VALET PARKING	<p>VALET AVAILABLE AT THE WESTIN ST. FRANCIS ON UNION SQUARE</p>
PRIVATE EVENTS	<p>LUNCHEON BOOKINGS, BUYOUTS, AND PRIVATE EVENT SPACE AVAILABLE. FOR INQUIRES PLEASE CONTACT JIN PARK AT 415-397-3003</p>
MEDIA CONTACT	<p>KRISTIN KOCA McLARTY, MINA GROUP KMCLARTY@MINAGROUP.NET, 415-722-2055</p> <p>TAYLOR SHIELDS, MINA GROUP TSHIELDS@MINAGROUP.NET, 415-816-4355</p>