

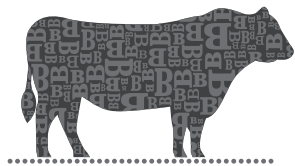


FOUR SEASONS

HOTEL

WASHINGTON, DC

IN-ROOM DINING



# BOURBON STEAK

FROM OUR AWARD-WINNING MICHAEL MINA RESTAURANT

## APPETIZERS

1/2 Dozen Iced Local Oysters with Mignonette and Home Made Cocktail Sauce 21

Ahi Tuna Tartare, Ancho Chili, Asian Pear, Mint, Toasted Sesame Oil 22

Iceberg Wedge, Smoked Bacon, Maytag Blue Cheese, Ranch Dressing 16

## ENTREES

*Cooked On Bourbon Steak's Wood Burning Grill*

16 oz Grass Fed Ribeye 68

10 oz Wagyu Flat Iron Steak 48

Arctic Char 29

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

A mandatory service charge equal to 17% of food and beverage will be added to your bill and will be distributed to the staff. A 3% administrative fee is added to defray overhead costs. In addition, a \$4.00 delivery fee will be added to the order. This charge is not a gratuity. Sales tax as mandated by Washington, D.C. will be added to your bill.

"I LIKE TO INTRODUCE UNEXPECTED FLAVORS AND ACCENTS...WHAT I CALL COMPLEX SIMPLICITY"

"ALL FOOD SHOULD BE EXCITING, YET APPROACHABLE. I DON'T LIKE TO OVERTHINK FOOD."

"I WANT TO GIVE MY GUESTS A CULINARY JOURNEY THAT THEY DIDN'T KNOW THEY WANTED."

MICHAEL MINA

## AWARDS

Washington Post Three Stars

Washington Post Top 40 Washington D.C. Restaurants

Restaurant Association Metropolitan Washington, Best Fine Dining Restaurant

Gayot Top 10 Steakhouse In United States

Wine Spectator Best Award Of Excellence Wine List

Restaurant Association Metropolitan Washington, Cocktail Program Of The Year

# BOURBON STEAK

