



BOURBON STEAK

WASHINGTON, D. C.

A Decade of Decadent Dining

BOURBON STEAK at Four Seasons Hotel Washington, DC Marks Ten Years

For a decade, **BOURBON STEAK at Four Seasons Hotel Washington, DC** has been lauded for raising the *steaks* with seriously prime cuts of beef and chef-curated dishes, boasting an expansive wine cellar, and crafting an impressive array of creative cocktails – all experienced in a sophisticated and inviting contemporary-style ambiance.

In celebration, **David Bernand**, Regional Vice-President and General Manager of the Four Seasons Hotel Washington, DC, and celebrity chef **Michael Mina** invite loyal, longtime patrons and first time diners, alike, to join them in raising a glass to the **10th Anniversary** of BOURBON STEAK DC. The fabulous festivities commence on **Saturday, January 19, 2019**, with an exclusive, **Five-Course Dinner**, meticulously matched with world-class wine pairings for **\$200.90** [A nod to 2009, the year the doors opened.] And, for the first and only time in its 10 years – **Brunch** at BOURBON STEAK DC on **Sunday, January 20, 2019**, will be offered for **\$75** [all-inclusive]. It will be a showstopper on top of the abundance of food choices depicting the popular specialties: a **live DJ** playing popular tunes from the decade, a **Bloody Mary Fountain**, an endless pour of **Moet Champagne** and **Mimosas**, and a very tall **Ten Layer Birthday Cake**. A portion of the weekend's proceeds will be donated to **No Kid Hungry**, so sipping and savoring has never tasted so worthwhile!

An exceptional decade of culinary excellence all comes together when a selection of top talents from the BOURBON STEAK family will gather to participate in the momentous weekend. Featured dishes will be put forth by **Michael Mina**, Founder of the Mina Group; **Adam Sobel**, former Executive Chef of BOURBON STEAK DC and currently Executive Chef and Partner of Cal Mar in Los Angeles, CA; **Drew Adams**, Executive Chef of BOURBON STEAK DC; **Gerald Chin**, Vice President of Culinary Operations for the Mina Group; **Joe Palma**, former Executive Chef of BOURBON STEAK DC; and **Chelsea Spaulding**, Lead Pastry Chef at BOURBON STEAK DC. Diners can rejoice and delight, as the culinary intrigue will continue throughout the month of January, with the dishes from the 10th anniversary dinner menu available in the dining room.

This rare opportunity for gastronomic time travel will be depicted by beloved bites and boozy beverages from years past and present. Reflect on cherished experiences: In a room lighted to a golden glow, the signature truffle dense *Rolls* and salt-dusted *Duck Fat Fries* tempt the palate for what is to come. The staff provides an encyclopedic knowledge of the expertly cooked prime cuts and encourages guests to look beyond and *steak aside* dishes like the famous *Lobster Pot Pie*, crispy *Charred Octopus* and the succulent *Hamachi Crudo*.

In 2018 alone, BOURBON STEAK DC continued to exceed its own ambitious standards: Head Sommelier, **Winn Robertson**, led the team in earning the only **Outstanding Wine Program** semi-finalist nomination in Washington, DC from the **James Beard Award Foundation**, as well as the coveted **Restaurant Association of Metropolitan Washington Award for Wine Program of the Year**. **StarChefs** recognized Executive Chef **Drew Adams** as a **2018 DC-Chesapeake Rising Star**, an honor shared only with DC's best and brightest. And, the newest addition to the team, **Sarah Rosner** – selected for her stellar merits – made a memorable mark in the progression of the restaurant as the first female head bartender.

With 10 years and growing, the sensational celebration is truly an invitation not to be missed!

10th Anniversary Dinner Menu

Amuse: Adam Sobel

Croque Madame Gougère

First Course: Drew Adams

Scallop Crudo with Osetra Caviar, Chive Essence, Scallop Cream

Second Course: Gerald Chin

Cauliflower Agnolotti with White Truffle, Parmesan, Spuma, Pine Nut Crumble

Third Course: Joe Palma

Maine Lobster, Enoki Mushroom, Ras el Hanout Tuile, Sauternes Reduction

Fourth Course: Adam Sobel

Four Story Hill Veal Schnitzel with warm Fingerling Potato, Toasted Pecan, and Black Truffle

Fifth Course: Michael Mina

Triple Seared 7x Wagyu Strip with Bone Marrow stuffed Cipollini Onion, roasted Sunchoke Purée, Perigord sauce

Dessert

Coconut Panna Cotta with Tangerine, Thai Basil, Passion Fruit Ice

Wine pairings curated by Sommelier Winn Robertson

BOURBON STEAK at Four Seasons Hotel Washington, DC

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Tickets to the 10th anniversary dinner on Saturday, January 19, 2019 are \$200.90 and available on [EventBrite](#). The dinner begins at 5:30PM with a welcome cocktail and reception in the private dining room. Tickets to the 10th anniversary brunch on Sunday, January 20, 2019 are \$75 and available on [EventBrite](#). The brunch begins at 11AM and ends at 3:30PM. [Both events are all-inclusive of tax and gratuity]

For more information:

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