



BOURBON STEAK

WASHINGTON, D.C.

The Facts **BOURBON STEAK**

Location	Four Seasons Hotel – Georgetown 2800 Pennsylvania Avenue NW Washington, DC 20007		
Website	www.fourseasons.com/washington/dining/restaurants/bourbon_steak/		
Email	info@bourbonsteakdc.com		
Social Media	Twitter/Instagram: @BourbonSteakDC facebook.com/BourbonSteak		
Telephone	202.944.2026		
Chef Owner	Michael Mina		
Executive Chef	Drew Adams		
General Manager	John Gilbert		
Head Sommelier	Winn Robertson		
Media Relations	Simone Rathlé simone@simoneink.com		
Date of Opening	December 19, 2008		
Dining Room	Lunch	Monday - Friday	11:30am-2:30pm
	Dinner	Sunday - Thursday	6:00pm-10:00pm
		Friday	6:00pm-10:30pm
		Saturday	6:00pm-10:30pm
	Lounge	Monday - Saturday	11:00am-close
		Sunday	5:00pm-close

The Lounge The Lounge invites guests to indulge in handcrafted cocktails and browse a wide collection of rare bourbons, scotches and cognacs. It is open daily with a seasonal selection of small bites, platters for sharing as well as the full menu during lunch and dinner.

Menu BOURBON STEAK brings the unique, signature style and culinary vision of James Beard award-winning chef and internationally renowned restaurateur Michael Mina to the Four Seasons Hotel Washington, DC. The restaurant features contemporary American fare with a strong focus on artisan meats. Prior to grilling, all meats are given Mina's signature butter-poaching treatment, which ensures mouthwatering tenderness. The menu highlights favorites like *Lobster*

Pot Pie and *Duck Fat Fries* as well as specialties that range from *Seared Mahi Mahi with Rhubarb Gastrique & Tarragon Oil* to *Vietnamese Shrimp Po-Boys with Pickled Vegetable Slaw & Cilantro*. Keeping with DC's emphasis on power lunching, BOURBON STEAK is among the first of Mina restaurants to serve lunch. In addition to its beloved steaks and burgers, guests can enjoy lighter fare such as salad entrées accompanied by fresh-from-the-oven bread.

Wine	Awarded <i>Wine Spectator's</i> "Best of Award of Excellence" for its exemplary program, BOURBON STEAK offers a diverse selection of 500 wines with 25 by the glass. The carefully curated list has a distinct emphasis on those from the Burgundy and Rhône regions, accented with selections ranging from hard-to-find California varieties to First Growth Bordeaux and Grand Cru reds.
Venue	Chic, modern, warm and visually striking, BOURBON STEAK is located within the prestigious Four Seasons Hotel, Washington, DC. Throughout the restaurant and within the lounge, the warm and luxurious atmosphere is visually established in its recent renovation. The lounge and bar area greets guests and sets the tone for what lies ahead with its white oak flooring, leather ceilings, brass-finished booths, butcher-block topped tables, and Marrone marble-top bar.
Seating Capacity	The restaurant seats 120 with an additional 40 in the lounge and 12 at the bar. The patio seats 76 and remains open most of the year, typically through December, with heat lamps, fire pits, and faux fur blankets during colder months.
Private Dining	Located off the lobby of Four Seasons Hotel, Washington, DC, BOURBON STEAK's private dining room creates the setting for an exceptional event in an exclusive atmosphere. The room can be reserved for up to 36 guests. For information, call 202.944.9173.
Corkage Fee	There is \$25 per bottle corkage fee and a two-bottle maximum.
Dress Code	Business casual
Reservations	Reservations are recommended by phone or online.
Payment	Cash, all major credit cards, and Four Seasons gift cards are accepted.
Gift Cards	Available in any value between \$100-10,000, the <i>Four Seasons Gift Card</i> can be purchased on bourbonsteakdc.com/gift_cards and used at Four Seasons hotels and resorts around the world.
Valet Parking/Directions	Bourbon Steak is located within the Four Seasons Hotel, Washington, DC, on Pennsylvania Avenue in Georgetown. Valet parking is available daily with complimentary service during lunch. Metered street parking is also available and it is conveniently located a short five blocks from the Foggy Bottom metro [orange and blue lines].