



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

S A N F R A N C I S C O

**Michael Mina Debuts BOURBON STEAK in San Francisco
Acclaimed Chef/Restaurateur opens his new restaurant in
The Westin St. Francis on Union Square**

San Francisco (October 4, 2010) -- Culinary master, internationally acclaimed chef and restaurateur Michael Mina will open BOURBON STEAK at The Westin St. Francis on Union Square October 7, 2010. Featuring a menu that is artfully tailored to the San Francisco dining audience BOURBON STEAK incorporates fresh, seasonal West Coast treasures. The restaurant resides in the space formerly occupied by MICHAEL MINA.

Guests may begin their dinner with **Starters For The Table** including Potato Skins 'Poutine' with short ribs for \$14, Crispy Korean Chicken Wings for \$15, or Michael Mina classic Lobster Corn Dogs for \$16. **Appetizers** include Iacopi Farm Bean 'Minestrone Soup' for \$14, All Star Organics Little Gem Salad with pancetta and hard-boiled Quail egg for \$14, American Wagyu Tartare for \$18, or Bone Marrow & Oxtail for \$16. **Entrees** offer choices including San Francisco Cioppino for \$32, Prather Ranch Lamb Chops for \$48, Michael Mina classic Lobster Pot Pie at market price, or Chef Mina's Burger 'California Style' for \$18. Guests can choose from steaks, fish and shellfish **From The Broiler**. **Butter-poached Steaks** include an 18 oz Bone-in Rib Eye for \$42, 10 oz Filet Mignon for \$45 or a 10 oz American Kobe Flatiron for \$49. **Seafood and Shellfish** choices include Sockeye Salmon for \$34, Crispy Branzino for \$35 or Sea Scallops for \$34. Guests may choose **Accompaniments** like Foie Gras for \$22, Bone Marrow for \$16 or Lobster Tail for \$27. **Classic American Side Dishes** for \$9 each include Black Truffle Mac & Cheese, Salt-Baked Potato with bacon and scallion crème fraîche, Grilled Asparagus, Spinach Soufflé, or Jalapeño Creamed Corn.

Mina has tapped Omri Aflalo as Executive Chef of BOURBON STEAK. Aflalo was an extern from the Culinary Institute of American at Aqua when Mina first met and worked with the chef. Aflalo has since traveled and worked abroad, and has learned from some of the most notable chefs in the industry, including Mina, Gary Danko and Michel Richard. Mina is excited to have Aflalo back in San Francisco leading the BOURBON STEAK kitchen team.

Mina, a two-time James Beard award-winning chef and culinary innovator remarks, "I am committed to making BOURBON STEAK a standout in San Francisco for locals, visitors and guests of The Westin St. Francis on Union Square. To this end, I have crafted a menu that is unique and distinctive to the BOURBON STEAK in San Francisco, focusing on California product, producers and farmers. I am confident that my vision is a shared one, and as Executive Chef of BOURBON STEAK Omri Aflalo will convey the excitement of this vision every day with our guests."

-more-

Rajat Parr, Mina Group Wine Director, has created 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. Guests will also discover a classic menu of handcrafted cocktails, incorporating a roster of fresh ingredients.

BOURBON STEAK San Francisco at The Westin St. Francis on Union Square is the fifth location of this award-winning steakhouse by Michael Mina. As with all Mina restaurants, it prides itself on unique menus tailored to each market, catering to guests and their dining preferences. Other BOURBON STEAK locations include Washington D.C., Scottsdale, Miami and Detroit.

“Michael Mina is bringing an exceptional, new dining experience to our award-winning hotel,” explains Jon Kimball, General Manager, The Westin St. Francis on Union Square. “His previous endeavors and now this new venue, BOURBON STEAK, customized to reflect the dining preferences of our guests in San Francisco, characterize the kind of dynamic direction we seek.”

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. Guests will find a spacious 102-seat restaurant and a handsome bar and lounge with a total of 42 seats.

BOURBON STEAK will open for dinner Sunday through Thursday 5:30 p.m. to 10:00 p.m., Friday and Saturday 5:30 p.m. to 10:30 p.m. The bar will open nightly at 5:00 p.m. Reservations for BOURBON STEAK can be made by calling 415-397-3003 or visit www.michaelmina.net.

###