



STRIPSTEAK

BY MICHAEL MINA

GROUP DINING MENUS



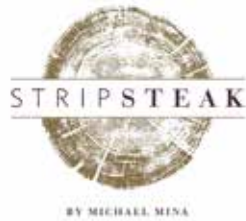
GROUP DINING MENUS

The Miami Beach outpost of Chef Michael Mina's extremely successful, award winning Las Vegas restaurant, StripSteak offers a dynamic dining and bar scene perfectly in sync with Fontainebleau's reputation as the preeminent destination for sophisticated cuisine and contemporary cocktails. The two-story, indoor-outdoor venue is sexy, fun, elegant and engaging. Located off the historic Chateau Lobby in the heart of the resort, StripSteak by Michael Mina plays to the hotel's original roots, offering the highest quality cuts direct from the on-site aging room, a world-class selection of fresh seafood homemade pasta, signature sides, decadent desserts and eclectic wines, all combined with attentive service. Executed by chef de cuisine William Crandall, the vast menu runs the gamut, overflowing with options. No steakhouse experience would be complete without a killer raw bar; StripSteak's includes selections sourced locally through BleuFish - the hotels innovative ocean-to-table live catch program.

With a plasma screen that can be used to watch the big game or hooked up for your power point or slide show presentation, StripSteak's private dining room is the ideal location for any group event that will seat 10-45 guests. The custom designed credenza can also display any floral centerpiece or scrumptious cake for an extra special occasion and finishing touch.

KYRSTIN SAVAGE | RESTAURANT SALES MANAGER
O 305 695 4835 | miarestaurantsales@fontainebleau.com

Thank you for your interest in StripSteak by Michael Mina at Fontainebleau Miami Beach
To view the restaurant and its private room, visit fontainebleau.com/stripsteak



{ CAPACITY }

Upstairs Lounge | 50 guests | 100 guests / standing reception
Upstairs Dining Room | 50 guests | 250 guests / standing reception
Downstairs Dining Room | 160 guests | 250 guests / standing reception
Private Dining Room | 40 guests | 50 guests / standing reception
Outside Terrace | 40 guests | 60 guests / standing reception

{ ALL BEVERAGES ARE CHARGED UPON CONSUMPTION }

Cocktail | 10 - 20 each
Bottled Waters (1L) | 9 each

{ WINE IS CHARGED UPON CONSUMPTION }

Subject to 9% sales tax and 22% service charge

{ SPECIAL ARRANGEMENTS }

Floral arrangements can be requested.
If you require special services, such as audio/visual equipment, additional charges will apply.

{ FEES & PAYMENT TERMS }

A 50% deposit and agreement to standard contract terms is required to reserve.
The balance is due immediately upon event conclusion.



\$6.50⁺⁺

{ COLD CANAPÉS }

TUNA TARTARE	sesame oil, pine nuts, mint
HALF SHELL OYSTERS	sturgeon caviar, chive
BEEF TARTARE	whole grain mustard, cornichon, pita
SMOKED KING SALMON	sesame, aerated chèvre, chive
TOMATO BRUSCHETTA	basil, brie, shallot
SALT-ROASTED BEET SALAD	hazelnut, goat cheese, cabernet dressing

{ HOT CANAPÉS }

PEE WEE POTATOES	espelette aioli, parmesan
FOREST MUSHROOM ARANCINI	parmesan, truffle cream
CRAB CAKE DIJON	garlic-mustard sauce, lemon vinaigrette
WILD MUSHROOMS ON TOAST	fried quail egg, brioche, mornay
MOYER FARMS TENDERLOIN	tahini, green salad
DRY-AGED SHORT RIB MEATBALL	vierge sauce, roasted garlic





\$75⁺⁺

{ **FIRST COURSE** }

choice of two

SWEET CORN CAVATELLI	goat cheese, truffle, basil
BABY GREENS	avocado, fennel, orange vinaigrette
CAESAR	parmesan, baby gem, cracked pepper
INSTANT BACON	pork belly, rum-pineapple, radish

{ **SECOND COURSE** }

choice of two

ROASTED BRICK CHICKEN	mushroom agnolotti, jamon serrano
MISO SALMON	red pepper dashi, bok choy, smoked trout roe
8OZ FILET	whipped potatoes, grilled asparagus, house steak sauce

{ **THIRD COURSE** }

choice of two

STRAWBERRY SHORTCAKE BAR	almond sponge, strawberry-kiwi sorbet
KEY LIME PIE	citrus salad, blackberry-ginger frozen yogurt



\$85⁺⁺

{ FIRST COURSE }

choice of two

CAESAR	parmesan, baby gem, cracked pepper
BLT WEDGE	blue cheese, cherry tomato, pickled shallot, crispy bacon
STEAK TARTARE	whole grain mustard, cornichon, pita
SWEET CORN CAVATELLI	goat cheese, truffle, basil
HAMACHI TATAKI	piquillo, ponzu, crispy shallot

{ SECOND COURSE }

choice of three

ROASTED BRICK CHICKEN	mushroom agnolotti, jamon serrano
MISO SALMON	red pepper dashi, bok choy, smoked trout roe
SKIRT STEAK	onion purée, confit garlic, thyme 10 oz
FILET MIGNON	onion purée, confit garlic, thyme 8 oz

{ SIDES }

choice of two

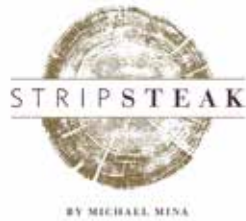
CHARRED BROCCOLINI	yuzu, tĐgarashi
CREAMED SPINACH	crème fraîche, crispy shallot
MAC & CHEESE	black truffle
SAUTÉED MUSHROOMS & ONIONS	thyme
CRISPY BRUSSELS SPROUTS	chili threads
WHIPPED YUKON GOLD POTATOES	crispy garlic
ASPARAGUS	truffle vin, crispy parm

{ THIRD COURSE }

choice of two

STRAWBERRY SHORTCAKE BAR	almond sponge, strawberry-kiwi sorbet
KEY LIME PIE	citrus salad, blackberry-ginger frozen yogurt
*PEACHES N' CRÈME BRÛLÉE	peach jam, peach swirl ice cream

*Requires 24 hour advance notice | Gluten-Free
For groups of 40 people or less. All menu items are subject to a 9% sales tax and 22% service charge.



\$95⁺⁺

{ **FIRST COURSE** }

choice of three

BLT WEDGE	blue cheese, cherry tomato, pickled shallot, crispy bacon
BABY GREENS	avocado, fennel, orange vinaigrette
STEAK TARTARE	whole grain mustard, cornichon, pita
TUNA TARTARE	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
SWEET CORN CAVATELLI	goat cheese, truffle, basil
HAMACHI TATAKI	piquillo, ponzu, crispy shallot
CRAB CAKE	cornflake crust, old bay, pickled vegetables (\$5 supplement)

{ **SECOND COURSE** }

choice of three

ROASTED BRICK CHICKEN	mushroom agnolotti, jamon serrano
SKIN-ON SNAPPER	salsify, hearts of palm, vegan demi-glace
MISO SALMON	red pepper dashi, bok choy, smoked trout roe
PRIME BONELESS RIB EYE	onion purée, confit garlic, thyme 16 oz (\$10 supplement)
FILET MIGNON	onion purée, confit garlic, thyme 8 oz

{ **SIDES** }

choice of three

CHARRED BROCCOLINI	yuzu, tĐgarashi
CREAMED SPINACH	crème fraîche, crispy shallot
MAC & CHEESE	black truffle
SAUTÉED MUSHROOMS & ONIONS	thyme
CRISPY BRUSSELS SPROUTS	chili threads
WHIPPED YUKON GOLD POTATOES	crispy garlic
ASPARAGUS	truffle vin, crispy parm

{ **THIRD COURSE** }

choice of two

STRAWBERRY SHORTCAKE BAR	almond sponge, strawberry-kiwi sorbet
KEY LIME PIE	citrus salad, blackberry-ginger frozen yogurt
*PEACHES N' CRÈME BRÛLÉE	peach jam, peach swirl ice cream

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\$110⁺⁺

{ **FIRST COURSE** }

choice of three

BLT WEDGE	blue cheese, cherry tomato, pickled shallot, crispy bacon
BABY GREENS	avocado, fennel, orange vinaigrette
STEAK TARTARE	whole grain mustard, cornichon, pita
TUNA TARTARE	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
HAMACHI TATAKI	piquillo, ponzu, crispy shallot

{ **SECOND COURSE** }

choice of one

SWEET CORN CAVATELLI	goat cheese, truffle, basil
CRAB CAKE	cornflake crust, old bay, pickled vegetables (\$5 supplement)

{ **THIRD COURSE** }

choice of three

ROASTED BRICK CHICKEN	mushroom agnolotti, jamon serrano
SKIN-ON SNAPPER	salsify, hearts of palm, vegan demi-glace
SKIRT STEAK	onion purée, confit garlic, thyme 10 oz
FILET MIGNON	onion purée, confit garlic, thyme 8 oz
BONE-IN DRY-AGED NY STRIP	onion purée, confit garlic, thyme 16 oz (\$10 supplement)

{ **SIDES** }

choice of three

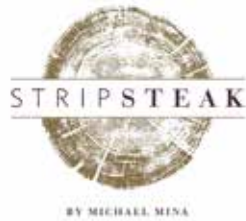
CHARRED BROCCOLINI	yuzu, tDgarashi
CREAMED SPINACH	crème fraîche, crispy shallot
MAC & CHEESE	black truffle
SAUTÉED MUSHROOMS & ONIONS	thyme
CRISPY BRUSSELS SPROUTS	chili threads
WHIPPED YUKON GOLD POTATOES	crispy garlic
ASPARAGUS	truffle vin, crispy parm

{ **FOURTH COURSE** }

choice of two

STRAWBERRY SHORTCAKE BAR	almond sponge, strawberry-kiwi sorbet
KEY LIME PIE	citrus salad, blackberry-ginger frozen yogurt
*PEACHES N' CRÈME BRÛLÉE	peach jam, peach swirl ice cream

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\$85⁺⁺

{ **FIRST COURSE** }

choice of one individual or two family style

INSTANT BACON	pork belly, rum-pineapple, radish
CAESAR	parmesan, baby gem, cracked pepper
BLT WEDGE	blue cheese, cherry tomato, pickled shallot, crispy bacon
STEAK TARTARE	whole grain mustard, cornichon, pita
SWEET CORN CAVATELLI	goat cheese, truffle, basil
TUNA TARTARE	ahi, pine nuts, mint, sesame oil, ancho chili, asian pear
BABY GREENS	avocado, fennel, orange vinaigrette

{ **SECOND COURSE** }

choice of two

ROASTED BRICK CHICKEN	mushroom agnolotti, jamon serrano
SKIRT STEAK	onion purée, confit garlic, thyme 10 oz
FILET MIGNON	onion purée, confit garlic, thyme 8 oz
PRIME BONELESS RIB EYE	onion purée, confit garlic, thyme 16 oz (\$10 supplement)
SKIN-ON SNAPPER	salsify, hearts of palm, vegan demi-glace
MISO SALMON	red pepper dashi, bok choy, crispy shallot

{ **SIDES** }

choice of two

CHARRED BROCCOLINI	yuzu, tDgarashi
CREAMED SPINACH	crème fraîche, crispy shallot
MAC & CHEESE	black truffle
SAUTÉED MUSHROOMS & ONIONS	port pear onions
CRISPY BRUSSELS SPROUTS	chili threads
WHIPPED YUKON GOLD POTATOES	crispy garlic
ASPARAGUS	truffle vin, crispy parm

{ **THIRD COURSE** }

choice of one

STRAWBERRY SHORTCAKE BAR	almond sponge, strawberry-kiwi sorbet
KEY LIME PIE	citrus salad, blackberry-ginger frozen yogurt
*PEACHES N' CRÈME BRÛLÉE	peach jam, peach swirl ice cream

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WINE LIST

{ SPARKLING }

ARDUINI Prosecco DOC, Veneto NV	\$60
TAITTINGER 'La Française' Brut	\$90
VEUVE CLICQUOT PONSARDIN Rosé Brut NV	\$180
KRUG Brut 2000	\$800

{ WHITE }

TOMMASI Pinot Grigio 'Le Rosse', Veneto	\$60
CLOS DU GAIMONT Vouvray, Loire Valley	\$56
LE MONDE Pinot Grigio, Friuli	\$65
TWOMEY Sauvignon Blanc, Napa Valley	\$68
PATIENT COTTAT Sancerre 'Vieilles Vignes', Loire Valley	\$72
HARTFORD COURT Chardonnay, Russian River Valley	\$60
TRUCHARD Chardonnay, Napa Valley	\$72
CLOS MARSALETTE Pessac-Leognan Blanc, Bordeaux	\$115
FAR NIENTE Chardonnay, Napa Valley	\$135
DOMAINE GUY-ROBIN ET FILS 'Vaudesir' 1 ^{er} Cru, Vieilles Vignes	\$185
REMOISSENET White Burgundy 'La Maltroye' 1 ^{er} Cru, Chassagne-Montrachet	\$250

{ ROSÉ }

DOMAINE TRIENNES Provence, France	\$50
CHÂTEAU MIRAVAL Provence, France	\$80



{ RED }

WALT Pinot Noir <i>La Brisa</i> , Sonoma County	\$72
BELLE GLOS Pinot Noir, Santa Lucia Highlands	\$110
PERROT-MINOT 'La Rue de Vergy', Morey-Saint-Denis	\$225
FLORA SPRINGS Merlot, Napa Valley	\$60
TWOMEY Merlot, Napa Valley	\$130
TWOMEY Pinot Noir, Russian River Valley	\$132
UNSHACKLED BY THE PRISONER WINE CO Cabernet Sauvignon, Oakville, CA	\$70
BODEGAS ARTUKE 'Finca de los Locos', Rioja DOC	\$75
MARCHESI DI GRESY 'Martinenga', Barbaresco	\$130
ENROUTE BY FAR NIENTE Pinot Noir <i>Les Pommiers</i> , Russian River	\$96
CASTELLO BANFI ASKA, Bolgheri Rosso DOC	\$88
DARIOUSH Cabernet Sauvignon Blend <i>Caravan</i> , Napa Valley	\$105
FAUST Cabernet Sauvignon, Napa Valley	\$140
STAGS' LEAP WINERY Proprietary Red <i>The Investor</i> , Napa Valley	\$100
CAKEBREAD Cabernet Sauvignon, Napa Valley	\$190
CAYMUS Cabernet Sauvignon, Napa Valley	\$225
BURGESS CELLARS Cabernet Sauvignon 'Hillside Vineyards', Napa Valley	\$110
QUINTESSA Rutherford	\$425
STEADY STATE BY JOSH PHELPS Red Wine, Napa Valley	\$100
MOUNT PEAK WINERY Proprietary Red Blend 'Gravity', Sonoma	\$104
ZIATA BY CAKEBREAD Proprietary Red Blend 'Mia Madre', Napa	\$198
SPRING MOUNTAIN VINEYARDS Cabernet Sauvignon, Napa 2005	\$245
SPRING MOUNTAIN VINEYARDS Cabernet Sauvignon, Napa 2001	\$255
SPRING MOUNTAIN VINEYARDS Cabernet Sauvignon, Napa 1998	\$315
SPRING MOUNTAIN VINEYARDS Cabernet Sauvignon, Napa 1993	\$325
ANTINORI FAMILY Malbec <i>Vie Cave</i> , Maremma IGT, Tuscany, Italy	\$80
BODEGAS RODA 'Roda 1' Reserva, 2001	\$195
BODEGAS RODA 'Roda 1' Reserva, 1998	\$235
BODEGAS RODA 'Roda 1' Reserva, 1996	\$235
BODEGAS RODA 'Roda 1' Reserva, 1993	\$165
NEYERS VINEYARDS Cabernet Sauvignon <i>AME</i>	\$188

These selections and vintages are subject to change

For an extended selection from the full wine list, please contact Lead Sommelier Joseph Gewarges at jgewarges@fontainebleau.com



{ RED }

SILVER OAK Cabernet Sauvignon, Napa Valley	\$305
CAYMUS Cabernet Sauvignon Blend <i>Special Select</i> , Napa Valley	\$500
ORIN SWIFT CELLARS Red Blend 'The Prisoner', Napa Valley	\$95
TERRAZAS DE LOS ANDES Malbec 'Las Compuertas', Mendoza	\$100

{ DESSERT }

BROADBENT MADEIRA Colheita 1996	\$115
INNISKILLIN Vidal Icewine (375ml)	\$140
CHÂTEAU D'YQUEM Sauternes 1 ^{er} Cru Supérieur	\$550
CROFT 10 year Tawny Port	\$90
DOW'S Vintage Port 1983	\$420



{ SIGNATURE GROUP DINING BEVERAGE PACKAGES }

PARTIES OF 50 OR MORE

MIN 2 HOURS - MAX 4 HOURS

Prices are quoted on a per person basis. A fee of 150 dollars per bartender will be applied to package bars up to four hours. Generally, one bartender is required per 75 guests. Table-side wine service is not included in package bars. Please refer to the venue's wine list for bottle pricing.

STANDARD CONSUMPTION BAR | \$35 PER PERSON PER HOUR

Wheatley, Beefeaters, Bacardi Superior, Corazon, Mi Campo, Jack Daniels Makers Mark, Woodford Reserve, Bud Light
Corona, Stella Artois

PREMIUM CONSUMPTION BAR | \$42 PER PERSON PER HOUR

Grey Goose, Belvedere, Tito's, Bombay Dry Sapphire, Hendricks, Oxley, Mt. Gay, Myers Dark, Captain Morgan, Patron Don
Julio, Herradura, Crown Royal, Gentleman Jack, Basil Hayden, Four Roses, Michters Sour Mash, Stella Artois
Bud Light, Corona, Jao Alai Ipa

ULTRA CONSUMPTION BAR | \$48 PER PERSON PER HOUR

Stoli Elit, Imperia, Beluga Noble, Bombay Sapphire, Pyrat XO, Zacapa 23 Yr, Roca Patron, Casamigos, Cincoro
Jack Single Barrel, Monkey Shoulder, Woodford Double Oak, Bulleit 10 Yr, Duvel, Monkey Style IPA, Bud Light
Corona, Stella Artois



ABOUT MICHAEL MINA

Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.

Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened 24 concept restaurants, a lounge and a market including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, ARCADIA, STONEHILL TAVERN, STRIPSTEAK, WIT & WISDOM, PUB 1842, THE HANDLE BAR, PIZZA & BURGER, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET and BARDOT BRASSERIE. In addition, Michael recently launched the Michael Mina Wine Club as a way to bring many of the wines featured in his restaurants into the guest's home.