

TODAY'S MENU 10/05/14

THE CHEFS' LINE

THOMAS KELLER'S ELYSIAN FIELDS LEG OF LAMB

POLE BEAN SALAD, TOMATO CONFIT, THYME VINAIGRETTE

TOLENAS RANCH QUAIL

MALTED MOLASSES GLAZE, CORN BREAD, RED FRILL MUSTARD GREENS

SCHMITZ RANCH HAY SMOKED KANSAS CITY STRIP

CHARRED BROCCOLI & BAKED POTATO CROQUETTES,
HORSERADISH CRÈME FRAICHE

MICHAEL MINA'S MAINE LOBSTER POT PIE

TRUFFLED BRANDY CREAM, FALL VEGGIES, PASTRY CRUST

4505 MEATS BBQ BAR

KANSAS CITY SPARE RIBS

4505 SIGNATURE SAUCE

4505 CHEDDAR JALAPEÑO HOT LINKS

HOT SMOKED BEANS & CHICHARONES

BOURBON'S BEST SHELLFISH

HAND CUT ALASKAN KING CRAB

CHILLED WHITE GULF SHRIMP

FRESHLY SHUCKED KUSSHI OYSTERS

GIN "COCKTAIL" SAUCE

ARTISAN CHEESE & CHARCUTERIE

CHEF'S SELECTIONS OF CALIFORNIAN & REGIONAL AMERICAN FAVORITES

HOUSE MADE JAMS, JELLIES, FRUITS & NUTS

FROM THE ROTISSERIE

KANSAS CITY BURNT END SANDWICHES

PICKLE CHIPS, COLESLAW, WHITE BBQ SAUCE

VEGGIES

TOASTED BRUSSELS SPROUTS

POMEGRANATE, BLUE CHEESE, BISCOTTI STREUSEL

WHIPPED BURRATA & HEIRLOOM TOMATO

BASIL DRESSING, BALSAMIC

ACORN SQUASH STEAKS

CODDLED CHESTNUT STUFFING, HUCKLEBERRY

KIDS' CORNER

CHICKEN TENDERS | WILDFLOWER HONEY MUSTARD

BAKED PENNE & MOZZARELLA | SUNDAY GRAVY, PARMESAN

WAGYU BEEF HOT DOGS | PICNIC FIXINS

BAY AREA VEGGIES | HOUSE MADE RANCH DRESSING

DESSERT CARNIVAL

KANSAS CITY MUD PIE | WALNUTS, BROWNIES, CHOCOLATE MOUSSE

STRAWBERRY CHIFFON CAKE | STRAWBERRIES, VANILLA BEAN WHIPPED CREAM

BUTTER PECAN ICE CREAM FLOATS | PECAN SANDIES



OCTOBER 5, 2014

SAN FRANCISCO 49ERS

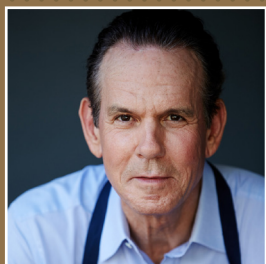
VS

KANSAS CITY CHIEFS

MICHAEL MINA'S
TAILGATE

#MINATAILGATE

BOURBON STEAK & PUB | LEVI'S® STADIUM | TOYOTA GATE F
4900 MARIE P. DEBARTOLO WAY | SANTA CLARA, CA 95054
WWW.BOURBONSTEAKANDPUB.COM | @BOURBONSTEAKPUB



CHEF THOMAS KELLER

CHEF, OWNER
THE FRENCH LAUNDRY, YOUNTVILLE, CA
AD HOC, BOUCHON, PER SE

Q: WHICH IS A BETTER FOOD CITY:
KANSAS CITY OR SAN FRANCISCO?

A: SAN FRANCISCO. OUR INGREDIENTS AND ACCESS TO THE COUNTRY'S FINEST PURVEYORS ARE UNPARALLELED. PLUS, WE HAVE A CULINARY COMMUNITY COMPRISED OF SOME OF THE GREATEST CHEFS RIGHT IN OUR BACKYARD. AND, OF COURSE, WE HAVE THE 49ERS - A FOOTBALL TEAM THAT LOVES GOOD FOOD!

Renowned for his culinary skills and his impeccable standards, **THOMAS KELLER** is the chef and proprietor of The French Laundry, a Yountville, California landmark that has been hailed as the finest restaurant in the world. Ten years after opening this, his first restaurant, in 1994, he followed with Per Se, which brought his distinctive fine dining style to Manhattan. Today, both restaurants enjoy three-star Michelin ratings, making Keller the first and only American-born chef to hold multiple three-star ratings from the prestigious dining guide. Chef Keller has also opened Bouchon, Bar Bouchon, Bouchon Bakery, and Ad Hoc.

More than one million copies of Chef Keller's books, including the New York Times bestsellers *Ad Hoc at Home* and *Bouchon Bakery*, and *The French Laundry*, *Bouchon*, and *Under Pressure*, a book devoted to sous vide cooking, are in print.

Keller was designated a Chevalier of The French Legion of Honor in 2011, the highest decoration in France, in recognition of his lifelong commitment to the traditions of French cuisine and his role in elevating cooking in America. He is only the third American culinary figure to be so honored.

— FEATURED DISH —

ELYSIAN FIELDS LEG OF LAMB WITH POLE BEAN SALAD,
TOMATO CONFIT, THYME VINAIGRETTE

"ONE OF MY FAVORITE TAILGATE RECIPES IS A PULLED PORK SANDWICH WITH BBQ SAUCE ON A SOFT WHITE ROLL. IT'S AN EASY DISH THAT YOU CAN PREP AT HOME AND ASSEMBLE AT THE GAME."

-CHEF MICHAEL MINA



FEATURING

4505 MEATS
SAN FRANCISCO, CA

Chef Ryan Farr and his wife, Cesalee, founded **4505 MEATS** in January of 2009. While working as a classically trained chef and heading a Michelin Star restaurant, Ryan developed his artisan butchery techniques and created unique ways of expressing his love for all things meaty. The name 4505 is a tribute to a fellow chef and dear family friend, Davin Autrey, who influenced many people with his message to keep it real and always follow your stomach. Based out of San Francisco, they strongly believe in keeping it local and supporting the growing Bay Area community and food movement.

— CHECK OUT 4505 MEATS AT THE PATIO BBQ BAR! —

POSTGAME PARTY

DON'T SIT IN TRAFFIC, JOIN US AFTER THE GAME!

WE'LL BE OFFERING THREE UNIQUE EXPERIENCES:

1. **BOURBON STEAK:** Elegant, 3-course prix fixe menu. \$115 per person. Reservations recommended: (408) 217-2490.
2. **BOURBON PUB:** Casual Postgame Pub menu. Reservations recommended: (408) 217-2490.
3. **PUB PATIO PARTY:** Gourmet sandwiches & specialty cocktails. \$20 per person entry includes 1 food or beverage ticket. Additional tickets \$12.