



Hors d'Oeuvres

Hot, Hand-Passed priced per piece (minimum 15 pieces per order)

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce	\$4
CHICKEN SATAY light teriyaki marinade, smoked jalapeño aioli	\$3
MAPLE GLAZED SLAB-CUT BACON BITES pan crisped, pickled onion	\$3
PROSCUITTO-WRAPPED HIGH COUNTRY ASPARAGUS parmesan cheese	\$3
TENDERLOIN OF BEEF CROSTINI* gruyère cheese, spinach, caper-creole mustard	\$3
FLEMING'S PRIME MEATBALLS with peppercorn and F17 sauces	\$3
CRISPY SEA SCALLOPS* bacon-wrapped, orange-tarragon vinaigrette	\$4
JUMBO LUMP MINI CRAB CAKES red pepper sauce	\$5
LOBSTER TEMPURA BITES soy-ginger sauce	\$4
SALT & PEPPER SHRIMP creamy mustard sauce	\$4
* POLENTA BITES smoked jalapeño aioli	\$2
* BRAISED MUSHROOM CROSTINI creamy chèvre, sun-dried tomato relish	\$3
* SAVORY CHEESE PUFFS melted gruyère cheese	\$2
* PANKO-CRUSTED GOAT CHEESE BITES jalapeño jelly	\$3

Chilled, Hand-Passed priced per piece (minimum 15 pieces per order)

COLOSSAL SHRIMP COCKTAIL horseradish-cocktail sauce	\$4
SEARED AHI TUNA* spicy mustard sauce	\$3
AHI TUNA TARTARE* on sesame wontons	\$3
* HOUSEMADE BURRATA CROSTINI blistered tomatoes, arugula	\$3
* CAPRESE KABOBS fresh mozzarella, herb-marinated tomatoes, balsamic glaze	\$3

Displayed priced per guest (minimum 15 pieces per order)

* SPINACH-ARTICHOKE DIP parmesan herbed crostini	\$3
* IMPORTED AND DOMESTIC CHEESES served with fresh fruit	\$4
* VEGETABLE CRUDITÉS roquefort and ranch dipping sauces	\$2
* BRAISED MUSHROOM & ARTICHOKE FLATBREAD christopher ranch garlic	\$3
FILET MIGNON FLATBREAD* danish blue & monterey jack cheese, red onion confit	\$3
GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	\$6

Displayed priced per order

CHILLED SEAFOOD TOWER* lobster, shrimp, king crab legs, traditional accompaniments, serves 6 Guests	\$147
HOT SEAFOOD PLATTER lobster tempura, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops, serves 6 Guests	\$80
ASSORTED HOUSEMADE MINI DESSERTS carrot cake bars, cheesecake bites, chocolate truffles, serves 8-10 Guests	\$75

*vegetarian

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



Hors d'Oeuvres

Reception packages, minimum of 15 Guests

Vines Pre-Event Package

1 hour, hors d'oeuvres reception

HAND-PASSED

savory cheese puffs, fleming's prime meatballs, braised mushroom crostini, crispy bacon-wrapped scallops

DISPLAYED

spinach-artichoke dip with parmesan-herbed crostini, imported and domestic cheeses served with fresh fruit, braised mushroom & artichoke flatbread

\$25 per Guest

Malbec Reception Package

1.5 hour, hors d'oeuvres reception

HAND-PASSED

panko-crusted goat cheese bites with jalapeño jelly, sweet & spicy filet mignon skewers*, caprese skewers, crispy bacon-wrapped scallops, prime meatballs with your choice of blue cheese, barbecue, F17 or peppercorn sauce

DISPLAYED

spinach-artichoke dip with parmesan-herbed crostini, vegetable crudités with blue cheese dipping sauce, imported and domestic cheeses served with fresh fruit, filet mignon flatbread*

\$35 per Guest

Cabernet Franc Reception Package

2 hour, hors d'oeuvres reception

HAND-PASSED

panko-crusted goat cheese bites with jalapeño jelly, tenderloin crostini, ahi tuna tartare* on crispy wontons, lobster tempura bites, prosciutto-wrapped asparagus, cocktail crab cakes, braised mushroom & artichoke flatbread

DISPLAYED

sweet chile calamari, colossal shrimp cocktail, filet mignon flatbread*, spinach-artichoke dip with parmesan-herbed crostini, imported and domestic cheeses served with fresh fruit

\$49 per Guest

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Executive Estate Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Apetizers for the Table

CHILLED SEAFOOD TOWER* lobster, king crab legs, shrimp, traditional accompaniments

TENDERLOIN CARPACCIO* caper-creole mustard sauce and red onion

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose three for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE slab-cut bacon, blistered tomatoes, crumbled gorgonzola

BLOOMSDALE SPINACH tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

Entrées choose five for your Guests to select from

BONE-IN FILET MIGNON*

PRIME BONE-IN RIBEYE*

PRIME NEW YORK STRIP*

PETITE FILET MIGNON & LOBSTER TAIL*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

COLD WATER KING CRAB LEGS with drawn butter

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Entrée Companion Guests may add one of the following selections to their entrée

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose three for your Guests

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE

CHIPOTLE CHEDDAR MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS

LOBSTER MASHED POTATOES

Desserts choose three for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade whipped cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$119 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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11.01.2016



Estate Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

CHILLED SEAFOOD TOWER* lobster, king crab legs, shrimp, traditional accompaniments

HOT SEAFOOD PLATTER tempura lobster, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE slab-cut bacon, blistered tomatoes, crumbled gorgonzola

BLOODDALE SPINACH tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

Entrées choose four for your Guests to select from

PRIME NEW YORK STRIP*

MAIN FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL*, add \$20 per Guest

CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula, pickled red onion

BARBECUE SCOTTISH SALMON FILLET* slow-roasted, braised mushrooms, barbecue glaze

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

BONE-IN FILET MIGNON* or **PRIME BONE-IN RIBEYE***

Entrée Companion Guests may add one of the following selections to their entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose three for your Guests

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE,

add \$6 per Guest

CHIPOTLE CHEDDAR MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

LOBSTER MASHED POTATOES,

add \$6 per Guest

Desserts choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade whipped cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$99 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



Select Reserve Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

COLOSSAL SHRIMP COCKTAIL horseradish-cocktail sauce

FILET MIGNON FLATBREAD* danish blue and monterey jack cheeses, red onion confit

BRAISED MUSHROOM & ARTICHOKE FLATBREAD christopher ranch garlic

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE slab-cut bacon, blistered tomatoes, crumbled gorgonzola

Entrées choose four for your Guests to select from

MAIN FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL* add \$20 per Guest

CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

BARBECUE SCOTTISH SALMON FILLET* slow-roasted, braised mushrooms, barbecue glaze

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

BONE-IN FILET MIGNON* or **PRIME BONE-IN RIBEYE***

Entrée Companion Guests may add one of the following selections to their entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose two for your Guests

TRUFFLE-PARSLEY MASHED POTATOES

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS

LOBSTER MASHED POTATOES, add \$6 per Guest

LOBSTER MACARONI & CHEESE, add \$6 per Guest

Dessert choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate, chocolate pie crust

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$92 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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Reserve Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizer choose one for your Guests

HOUSEMADE BURRATA charred grape tomatoes, wild arugula, toasted garlic crostini

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL* add \$20 per Guest

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

SHRIMP AND SEA SCALLOPS* seared, creamy goat cheese grits, tomato-butter sauce

BARBECUE SCOTTISH SALMON FILLET* slow-roasted, braised mushrooms, barbecue glaze

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Entrée Companion Guests may add one of the following selections to their entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose two for your Guests

TRUFFLE-PARSLEY MASHED POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CREAMED SPINACH

LOBSTER MASHED POTATOES, add \$6 per Guest

LOBSTER MACARONI & CHEESE, add \$6 per Guest

Desserts choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$82 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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Signature Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

SEARED SEA SCALLOPS crispy bacon-wrapped, orange-tarragon vinaigrette

SWEET CHILE CALAMARI lightly breaded, tossed with sweet chile sauce

BRAISED MUSHROOM & ARTICHOKE FLATBREAD christopher ranch garlic

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE slab-cut bacon, blistered tomatoes, crumbled gorgonzola, pickled red onion, toasted pepitas

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

PRIME NEW YORK STRIP*

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula, pickled red onion

BARBECUE SCOTTISH SALMON FILLET* slow-roasted, mushroom salad, barbecue glaze

SHRIMP AND SEA SCALLOPS* seared, creamy goat cheese grits, tomato-butter sauce

BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Entrée Companion Guests may add one of the following selections to their entrée, add \$8 per Guest

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

Sides to Share choose two for your Guests

TRUFFLE-PARSLEY MASHED POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS

LOBSTER MACARONI & CHEESE,
add \$6 per Guest

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES,
add \$6 per Guest

Dessert choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES served with housemade chantilly cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home,
add \$6 per Guest

\$55 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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Classic Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizer choose one for your Guests

HOUSEMADE BURRATA charred grape tomatoes, wild arugula, toasted garlic crostini

SELECTION OF IMPORTED & DOMESTIC CHEESES served with fresh fruit

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

BARBECUE SCOTTISH SALMON FILLET* slow-roasted, mushroom salad, barbecue glaze

BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Entrée Companion Guests may add one of the following selections to their entrée, add \$8 per Guest

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

Sides to Share choose two for your Guests

FLEMING'S POTATOES

CRISPY BRUSSELS SPROUTS

TRUFFLE-PARSLEY MASHED POTATOES

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES add \$6 per Guest

LOBSTER MACARONI & CHEESE add \$6 per Guest

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate, chocolate pie crust

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$45 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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Club Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

THE PRIME BURGER* melted wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips, herbed crostini

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, blistered tomatoes, balsamic glaze

Sides to Share

TRUFFLE-PARSLEY MASHED POTATOES

CREAMED SPINACH

LOBSTER MASHED POTATOES, *add \$6 per Guest*

LOBSTER MACARONI & CHEESE, *add \$6 per Guest*

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home,
add \$6 per Guest

\$35 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests.

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