



## Reserve Dinner

**ARTISAN BREAD** served with infused spreads

**Appetizers** choose one for your Guests

**HOUSEMADE BURRATA**

**ARTISAN CHEESES** served with fresh fruit

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP**

**THE NEW WEDGE** grape tomatoes, crispy onions, caramelized bacon, blue cheese

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, crisp 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** our leanest, most tender beef

**CERTIFIED ANGUS BEEF HANGER STEAK** poblano cream sauce, chilaquiles casserole, crisp fennel slaw

**GULF SHRIMP & SEA SCALLOPS** scampi style with squash vermicelli

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

**DOUBLE BREAST OF CHICKEN**

all natural, roasted, white wine, mushroom, leek and thyme sauces

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI**

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

**Sides** choose two for your Guests, served family-style

**SPICY THAI GREEN BEANS**

**TRUFFLED MASHED POTATOES**

**GRILLED HIGH-COUNTRY ASPARAGUS**

**CREAMED SPINACH**

**FLEMING'S POTATOES**

**Desserts** choose one for your Guests

**CARROT CAKE** three layers with cream cheese frosting, drizzled with dark rum caramel

**CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

## Beverages

**Coffee, Tea and Soft Drinks**

**\$79 per Guest**

Price does not include tax, gratuity or applicable Private Dining fees.  
It's our pleasure to tailor a menu to your specific requests.



## Select Reserve Dinner

**ARTISAN BREAD** served with infused spreads

**Appetizers** choose two for your Guests

**SHRIMP COCKTAIL**

**FILET MIGNON FLATBREAD**

**CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD**

**ARTISAN CHEESES** served with fresh fruit

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP**

**THE NEW WEDGE** grape tomatoes, crispy onions, caramelized bacon, blue cheese

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

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

**Entrées** choose four for your Guests to select from

**MAIN FILET MIGNON** our leanest, most tender beef

**CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE** our most flavorful cut

**CERTIFIED ANGUS BEEF HANGER STEAK** poblano cream sauce, chilaquiles  
casserole, crisp fennel slaw

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

**GULF SHRIMP & SEA SCALLOPS** scampi style with squash vermicelli

**DOUBLE BREAST OF CHICKEN**

all natural, roasted, white wine, mushroom, leek and thyme sauce

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI**

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

**Sides** choose two for your Guests, served family-style

**SPICY THAI GREEN BEANS**

**CREAMED SPINACH**

**SAUTÉED MUSHROOMS**

**TRUFFLED MASHED POTATOES**

**FLEMING'S POTATOES**

**CHIPOTLE MACARONI & CHEESE**

**GRILLED HIGH-COUNTRY ASPARAGUS**

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three layers with cream cheese frosting, drizzled with dark rum caramel

**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

## Beverages

Coffee, Tea and Soft Drinks

### \$89 per Guest

Price does not include tax, gratuity or applicable Private Dining fees.

It's our pleasure to tailor a menu to your specific requests.



## Estate Dinner

### Appetizers

**CHILLED SEAFOOD** king crab leg, shrimp, snow crab claws

**ARTISAN BREAD** served with infused spreads

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP**

**BLOOMSDALE SPINACH SALAD** tomato, red onion, spiced bacon, sliced almonds, fresh blueberries, cauliflower cous cous, chevre fritter, lemon-truffle dressing

**THE NEW WEDGE** grape tomatoes, crispy onions, caramelized bacon, blue cheese

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

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

**Entrées** choose four for your Guests to select from

**MAIN FILET MIGNON & SHRIMP** cabernet butter sauce, chimichurri shrimp

**CHILEAN SEA BASS** sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil

**CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE** our most flavorful cut

**CERTIFIED ANGUS BEEF HANGER STEAK** poblano cream sauce, chilaquiles casserole, crisp fennel slaw

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

**GULF SHRIMP & SEA SCALLOPS** scampi style with squash vermicelli

**LOBSTER TEMPURA** soy-ginger dipping sauce, arugula, jicama salad

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

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI**

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

**Sides** choose two for your Guests, served family-style

**SPICY THAI GREEN BEANS**

**CREAMED SPINACH**

**SAUTÉED MUSHROOMS**

**TRUFFLED MASHED POTATOES**

**FLEMING'S POTATOES**

**CHIPOTLE MACARONI & CHEESE**

**GRILLED HIGH-COUNTRY ASPARAGUS**

**Desserts** choose three for your Guests to select from

**CARROT CAKE** three layers with cream cheese frosting, drizzled with dark rum caramel

**CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**FRESH BERRIES** with housemade Chantilly cream

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

**WALNUT TURTLE PIE** housemade caramel, walnuts, chocolate

### Beverages

Coffee, Tea and Soft Drinks

**\$99 per Guest**

Price does not include tax, gratuity or applicable Private Dining fees.  
It's our pleasure to tailor a menu to your specific requests.