



MERLOT

## APPETIZER

SHRIMP COCKTAIL with chipotle horseradish cocktail sauce

ARTISAN BREAD WITH INFUSED SPREADS

## STARTERS choose two for your Guests to select from

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

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

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

CHEF'S SEASONAL SOUP

## ENTRÉES choose four for your Guests to select from

MAIN FILET MIGNON our leanest, most tender beef

PRIME RIBEYE our most flavorful cut

PEPPERCORN STEAK prime New York strip, cracked black and white peppercorns, proprietary 'F17' steak sauce on the side

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

## SIDES choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

CREAMED SPINACH

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES with cream, jalapeños and cheddar cheese

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

## DESSERT choose two for your Guests to select from

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

FRESH BERRIES with chantilly cream

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

WALNUT TURTLE PIE baked in a chocolate pie crust

## BEVERAGES

Coffee, Tea and Soft Drinks

\$88 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.