ZINFANDEL

APPETIZERS
CHILLED SEAFOOD king crab leg, shrimp and snow crab claws

ARTISAN BREAD WITH INFUSED SPREADS

STARTERS choose two for your Guests to select from
HEIRLOOM TOMATO & HOUSEMADE BURRATA baby red and golden beets, arugula, lemon-pistachio vinaigrette
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 five for your Guests to select from
MAIN FILET MIGNON our leanest, most tender beef
DOUBLE THICK PORK RIB CHOP julienne of apples and jicama, apple cider and creole mustard glaze
LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama and apple salad
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 three 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

$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.