



*sooo mini options!*



## MARCH MARTINI MADNESS DINNER

**WEDNESDAY, MARCH 20TH, 2024**

**EVENT WILL BEGIN AT 6:30PM | \$55 PER PERSON\***

Join us for March Martini Madness! Indulge in our four-course communal dining experience highlighting the refreshing flavors of spring, each expertly paired with the perfect mini martini.

**RESERVE YOUR SEAT NOW**

CHOOSE YOUR LOCATION. CLICK MARTINI DINNER TO RSVP.

\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.



# MARTINI MADNESS DINNER | MARCH 20TH, 2024

## course 1

### CRAB AND AVOCADO SALAD

Jumbo lump crab, avocado, mango, and crispy seasoned tortilla strips tossed in chef-crafted lime vinaigrette over fresh spinach.

### CASTAWAY COSMO MARTINI

Cosmopolitan with a twist! Absolut Vodka, Cointreau, and cranberry juice with mango and lime flavors.



## course 2

### SCALLOP AND SHRIMP SCAMPI PASTA

Roasted shrimp and scallops over linguine tossed in a white wine butter sauce. Topped with fresh grated parmesan cheese and diced tomato.

### HPNOTIQ MARTINI

Illuminate your cocktail experience with the glow of the Hpnotiq Martini. Hpnotiq Liqueur, Malibu Rum and pineapple juice.

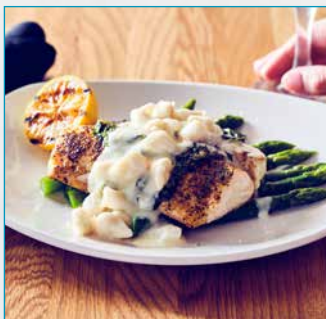
## course 3

### ROCKEFELLER BUTTERFISH

Alaskan Sablefish (aka Black Cod) is a silky, rich delicacy that many liken to Sea Bass. Topped with creamy spinach, jumbo lump crab, and lemon butter sauce, served over fresh steamed asparagus.

### ENCHANTED ROSE MARTINI

A color-changing experience! Grey Goose Vodka, St-Germain Elderflower Liqueur, and fresh lemon sour. Served over a butterfly pea flower ice cube.



## course 4

### DRUNKEN COCONUT PIE

Sweet coconut pie, with chef-crafted Myers's Rum sauce, topped with fresh whipped cream.

### ISLAND BREEZE MARTINI

Tropical escape in a glass! Tito's Vodka, mango, passion fruit and pineapple juice.