

sweet **HEAT** S U M M E R

4-COURSE COCKTAIL PAIRING DINNER



WEDNESDAY, JULY 17, 2024 | 6:30 PM | \$60 PER PERSON*

Join us for a 4-Course Cocktail Pairing Dinner, filled with flavors of the summer. A chef-curated menu, perfectly complemented by refreshing cocktails, will give you the sweet and the heat of what summer has to offer!



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



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

course 1

CHARGRILLED OYSTERS

wood-grilled in chef-crafted oyster butter, topped with parmesan cheese, served with fresh pesto toast

JALAPEÑO PINEAPPLE MARGARITA

Casamigos Blanco Tequila, Grand Marnier, pineapple juice, mango, lime juice and fresh jalapeños enhance the smoky, briny flavor of the oysters



course 2

SWEET CORN LINGUINE WITH SHRIMP

wood-grilled seasoned shrimp, served over linguine tossed in creamy white wine sauce with crab, roasted corn, diced tomato and roasted tomatoes

FRESH WATERMELON MARTINI

house-made cucumber-infused vodka, fresh watermelon and sour mix perfectly complement the rich and creamy seafood pasta

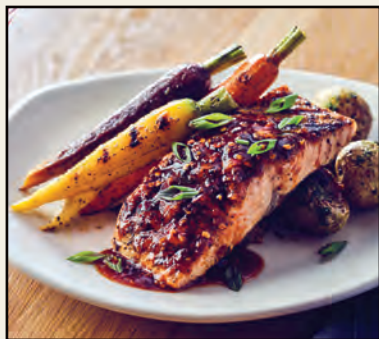
course 3

FIRECRACKER SALMON

wood-grilled Atlantic salmon drizzled in our firecracker sauce, nestled atop pesto smashed potatoes, grilled baby carrots, topped with fresh cut green onion

DRAGON FRUIT MARTINI

RumHaven Coconut Rum, Cointreau, dragon fruit and lime create a refreshing contrast to the spicy and tangy firecracker sauce



course 4

MANGO MOUSSE CAKE

tropical mango mousse cake served with chef-crafted rum sauce topped with fresh whipped cream

STRAWBERRY SPLASH

Tito's Handmade Vodka, Cointreau, Aperol, strawberry and lime balance the sweetness and creaminess of the dessert