

Merry Martini

5-COURSE MARTINI PAIRING DINNER

WEDNESDAY, DECEMBER 4, 2024

— AND —

WEDNESDAY, DECEMBER 11, 2024

6:30PM | \$80 PER PERSON*



Join us for this exclusive holiday event featuring a 5-course chef-crafted dinner with martini pairings highlighting the flavors of the season. Connect and celebrate at this special event!



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



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

course 1

LOBSTER BISQUE

rich lobster bisque topped with sweet lobster and spicy sherry butter, served with pesto crostini

VEUVE CLICQUOT YELLOW LABEL *the epitome of classic champagne celebrated for its elegance and consistency, this champagne's vibrant acidity and fine bubbles provide a refreshing contrast to the creamy texture of the lobster bisque*



course 2

SHAVED BRUSSELS SPROUTS SALAD

fresh salad mix with spinach and shaved brussels sprouts tossed in maple balsamic vinaigrette, topped with toasted macadamia nuts, grape tomatoes, feta, balsamic glaze and crispy onions

FROSTED ROSEMARY POMEGRANATE

made with Grey Goose vodka, cranberry, pomegranate and mango flavors, the sweet and tart elements of the martini enhance the sweetness of the vinaigrette while balancing the earthy, slightly bitter notes of the brussels sprouts and spinach

course 3

LINGUINE DEL MAR

hard-shell mussels tossed in a white wine butter sauce over roasted scallops and shrimp linguine, topped with fresh grated parmesan and diced tomato

PARTRIDGE IN A PEAR TREE

Absolut Pear vodka, St. Germain Elderflower liqueur and lemon juice give the martini a crisp fruitiness that brings a refreshing acidity, cutting through the buttery richness of the sauce, while balancing the creaminess of the linguine and seafood



course 4

FILET THERMIDOR*

7 oz center-cut, wood-grilled filet topped with rich, creamy thermidor sauce made with lobster, crab, sherry, garlic, and lemon juice, served with garlic whipped potatoes and Kung Pao shaved brussels sprout slaw

WINTER WHITE COSMO

hand-shaken with Reyka vodka, Cointreau liqueur, St. Germain Elderflower liqueur, fresh lime and cranberry juice, this citrus-forward and slightly floral martini pairs well with the rich, indulgent flavors of the filet and thermidor sauce

course 5

BOURBON CHOCOLATE BROWNIE

rich, flourless brownie topped with warm chef-crafted bourbon macadamia nut sauce and fresh whipped cream

GINGERBREAD ESPRESSO

Stoli Vanilla vodka, Baileys Irish Cream, Kahlúa, gingerbread flavor and STÖK Cold Brew shaken together to enhance the richness of the dessert while adding complementary flavors of coffee, vanilla, and spice



*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.