



Estate Dinner

Appetizers

CHILLED SEAFOOD king crab leg, shrimp, snow crab claws

ARTISAN BREAD served with infused spreads

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP

BLOOMSDALE SPINACH SALAD tomato, red onion, spiced bacon, sliced almonds, fresh blueberries, cauliflower cous cous, chevre fritter, lemon-truffle dressing

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

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

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

Entrées choose four for your Guests to select from

MAIN FILET MIGNON & SHRIMP cabernet butter sauce, chimichurri shrimp

CHILEAN SEA BASS sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE our most flavorful cut

CERTIFIED ANGUS BEEF HANGER STEAK poblano cream sauce, chilaquiles casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS scampi style with squash vermicelli

LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama salad

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

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

Sides choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts choose three for your Guests to select from

CARROT CAKE three layers with cream cheese frosting, drizzled with dark rum caramel

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

FRESH BERRIES with housemade Chantilly cream

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

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate

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.