



## The Holiday Event of the Year

The holiday event of the year is here, and it's yours. We've created three enchanting private dining menus to captivate your guests, whether you're entertaining friends, family or business associates, we have the perfect menu for the season. Pair your menu with our recommended wines and after dinner cognac service for a truly unforgettable affair. But, like the season, these menus are only available this holiday season so contact your Private Dining Director today for your preferred date.

To book your holiday lunch or dinner event, visit [FlemingsSteakhouse.com/privatedining/](https://FlemingsSteakhouse.com/privatedining/)

# **Book Early. Get Rewards.**

Make this year's event as unforgettable as it is sophisticated. Celebrate the holiday season at Fleming's and let us take care of all the details. To ensure everything goes smoothly, your Private Dining Director will tend to all the details.

## **Book by August 31st**

- Book a holiday party by 8/31, and earn a \$100 dining card for every \$500 spent
- Lunch Parties will also earn a \$25 dining card for each attending guest

## **Book by October 31th**

- Book a holiday party by 10/31, and earn a \$75 dining card for every \$500 spent.
- Lunch parties will also earn a \$25 dining card for each attending guest

## **Book by November 22nd**

- Book a holiday party by 11/22, and earn a \$50 dining card for every \$500 spent\*
- Lunch parties will also earn a \$25 dining card for each attending guest

\*Terms: Must receive a signed agreement by the last day of the phased promotion to qualify for this offer. The event must take place between 11/1/16 - 01/31/17. Fleming's Dining cards cannot be used for payment toward the event for which they were awarded. Fleming's Dining cards are not valid towards private dining events and valid in the Main Dining Room only. Cannot be combined with any other promotion.



# Winter Indulgence

## Served Upon Arrival or with Dessert

Champagne Toast of **JCB** by **JEAN CHARLES BOISSET**, Brut Burgundy, No 21. France

## Hors d'oeuvres displayed and hand-passed

**CHILLED SEAFOOD TOWER** lobster, king crab legs, colossal shrimp, snow crab claws

**SWEET 'N' SPICY FILET MIGNON SKEWERS**

**BACON WRAPPED SCALLOPS**

**LOBSTER TEMPURA BITES**

**PANKO CRUSTED BRIE BITES**

## Seated Dinner

**ARTISAN HOUSEMADE BREAD**  
served with wine-infused spreads

## Starters choose two for your Guests to select from

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

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions

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

**CHEF'S SEASONAL SOUP** made fresh daily

## Entrées choose four for your Guests to select from

**FILET MIGNON & NORTH ATLANTIC LOBSTER TAIL**

**PRIME NEW YORK STRIP & DIABLO SHRIMP** spicy barbecue butter sauce

**RACK OF NEW ZEALAND LAMB** pistachio-herb crusted, madeira mint demi

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

**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 to Share choose three for your Guests

**FLEMING'S POTATOES**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**CHIPOTLE MACARONI & CHEESE**

**CREAMED SPINACH**

**CRISPY BRUSSELS SPROUTS**

**GRILLED HIGH-COUNTRY ASPARAGUS**

## Dessert choose two for your Guests to select from

**RED, BLACK & BLUEBERRY COBBLER** rustic brown sugar streusel, premium vanilla ice cream

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

**WALNUT TURTLE PIE** baked in a chocolate pie crust

**FRESH BERRIES & CHANTILLY CREAM** seasonal berries served with housemade whipped cream

**\$150 per Guest**

Menus include coffee, tea and soft drinks. Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

## After Dinner Drinks priced per Guest

### Fleming's Prime Pour Experience

*embark on the opulent journey of the Prime Pour, it will take you through a century of aromas and to the origins of LOUIS XIII. This encounter will plunge you into a memorable labyrinth, in the maze of suave and silky pleasure.*

### LOUIS XIII ONE CENTURY IN A BOTTLE

Blended from 1,200 eaux-de-vie, each decanter takes four generations of cellar masters over 100 years to hand-craft. A firework of aromas with floral, spices, fruit, wood and nut dimensions, LOUIS XIII has unparalleled complexity and a long finish up to one hour.

Half Ounce \$95, Ounce \$185, Two Ounce \$365

### REMY XO

90 PTS WINE ENTHUSIAST, GOLD MEDAL-SF 2008 SPIRITS COMP. This mellow and complex fine champagne cognac is aged a minimum of 22 years and is the perfect expression of Fine Champagne opulence on the palate with mature flavors of juicy plums and candied oranges, with a hint of hazelnuts and cinnamon.

Ounce \$30, Two Ounce \$55, Three Ounce \$105

### REMY 1738

96 PTS WILFRED WONG. Honored by King Louis XV of France in 1738, this superb Cognac is one of most enticing spirits in the world with the mellowness of butterscotch and baked spices with hints of dark chocolate.

Ounce \$10, Two Ounce \$18, Three Ounce \$25

### Perfectly Paired with

**FLEMING'S HOUSEMADE TRUFFLES**, served tableside with your cognac or presented in a gift box to go.

# Frosted Decadence

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## Hors d'oeuvres displayed and hand-passed

**CHILLED SEAFOOD TOWER** lobster, king crab legs, colossal shrimp, snow crab claws

**TENDERLOIN CROSTINIS**

**PANKO CRUSTED BRIE BITES**

## Seated Dinner

**ARTISAN HOUSEMADE BREAD**  
served with wine-infused spreads

## Starters choice of

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

**CHEF'S SEASONAL SOUP** made fresh daily

## Entrées choose three for your Guests to select from

**FILET MIGNON & HERB BUTTER BAKED SHRIMP**

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples and jicama, apple cider and creole mustard glaze

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

**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 to Share choose two for your Guests

**FLEMING'S POTATOES**

**TRUFFLE-PARSLEY MASHED POTATOES**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**CRISPY BRUSSELS SPROUTS**

**SAUTÉED MUSHROOMS**

## Dessert choose one for your Guests

**CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**WALNUT TURTLE PIE** baked in a chocolate pie crust

## \$125 per Guest

Menus include coffee, tea and soft drinks. Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

## After Dinner Drinks priced per Guest

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# Festive Lunch

## Served Upon Arrival

**SONOMA SPARKLER**, our signature passion fruit mimosa, add \$6 per Guest

## Hors d'oeuvres displayed or hand-passed

**FILET MIGNON FLATBREAD\*** danish blue and monterey jack cheeses, red onion confit

**PANKO CRUSTED BRIE BITES**

## Seated Lunch

**ARTISAN HOUSEMADE BREAD**  
served with wine-infused spreads

## Starter choice of

**LOBSTER BISQUE** butter-crisped croutons

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

## Entrées choose three for your Guests to select from

**PORCINI-CRUSTED FILET MIGNON** braised mushrooms, baby carrots, gorgonzola cream sauce

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples and jicama, apple cider and creole mustard glaze

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

**JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce

**BREAST OF CHICKEN** oven roasted with olive oil, garlic, natural pan juices

**GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI** asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

## Sides to Share choose two for your Guests

**FLEMING'S POTATOES**

**TRUFFLE-PARSLEY MASHED POTATOES**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**CRISPY BRUSSELS SPROUTS**

**CREAMED SPINACH**

## Dessert choose one for your Guests

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

**RED, BLACK & BLUEBERRY COBBLER** rustic brown sugar streusel, premium vanilla ice cream

## \$75 per Guest

Menus include coffee, tea and soft drinks. Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

## After Dinner Drinks priced per Guest

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# Wine Expertise

The Fleming's 100® - our award winning collection of 100 wines by the glass - is thoughtfully curated by our National Director of Wine. Each year, top-rated wines from around the world and exclusive, limited-allocation boutique wines are selected during an extensive 12-month tasting process. Unique local wine selections are also available at each Fleming's location. Enhance your holiday event with a selection of world class wines by the glass or bottle, or choose from our wine lists customized for these special menus.



# Winter Indulgence Wine Pairings

## SPARKLING AND WHITE WINES

SCHRAMSBERG, Blanc de Blancs, North Coast \$92

*Blanc de Blancs was the first wine Schramsberg produced in 1965 and gained international recognition in 1972 when then President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.*

VEUVE CLICQUOT, Brut Champagne Yellow Label, France \$120

*The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds elegance and finesse essential in a perfectly balanced wine.*

SONOMA CUTRER, Chardonnay Sonoma Coast \$68

*True to the Russian River Ranches style, the wine is elegant and balanced with a nice, bright acidity and a long focused structure. Crisp and zesty flavors of lemon drop, lime and grapefruit are accented with a nice barrel spice. A light, creamy mid-palate flows into a crisp, citrus acidity rounding out to a long and persistent finish.*

LIVIO FELLUGA, Pinot Grigio Friuli, Italy \$78

*Livio Felluga's vinification technique gives the wine finesse and elegance while preserving the faint coppery highlights that are Pinot Grigio's hallmark. Without a doubt, it's the best-known Friulian wine around the world.*

JOLIE-PITT & PERRIN, Cotes de Provence Rose Miraval France \$72

*The Miraval Rose has an attractive, soft blush color and is beautifully bright. On the nose, there are delicate notes of raspberries, peaches and white flowers. The expression of the soil is revealed on the palate by its impressive freshness bringing minerality and salinity. Great balance, good length and character.*

## RED WINES

WALT, Pinot Noir Sonoma County La Brisa \$85

*La Brisa Pinot Noir opens with aromas of earth, freshly crushed raspberries, and subtle rose. On the palate, cardamom and warm oaky tones are interlaced with deep red currant. This wine features bright minerality and good structure throughout, with well integrated tannin and lingering red fruit on the finish.*

HALL, Cabernet Sauvignon Napa Valley \$86

*Dense garnet in color, this wine is jammy on the nose with dark red fruit, wet stone, clove, cinnamon, and floral notes. Our 2013 Napa Valley Cabernet Sauvignon has a mouth-coating density & structure. The palate is dark and brooding with juicy briary fruit and well integrated oak, coming together in a finessed finish.*

HESS, Cabernet Sauvignon Napa Valley Allomi Vineyard \$80

*Allomi Cabernet Sauvignon offers distinct notes of vanilla and oak spice with red fruit flavors set off by flavors of currant and blackberry with integrated tannins and a round, plush mouthfeel."*

TAKEN, Cabernet Blend, Napa Valley \$88

*This is a Gen X wine from next generation winemakers Josh Phelps and Carlo Trinchero. It is seamless from start to finish, a thoroughly enjoyable blend bursting with black fruit, chocolate, graphite, vanilla and toasty oak all carrying into a smooth finish.*

# Frosted Decadence

## Wine Pairings

### SPARKLING AND WHITE WINES

#### MAS FI, Brut Cava Spain NV

\$38

*Undergoing second fermentation in the bottle, it is aged for 10 months providing its fine bubbles and complex and structured palate. There are notes of white flowers and citrus, with fresh stone fruits and pleasant creamy flavors in the mouth. Perfect for your next celebration, as an aperitif or with a wide array of cuisines.*

#### JCB BY JEAN-CHARLES BOISSET, Brut Burgundy NO 21, France

\$64

*Jean-Charles' philosophy of wine has been profoundly shaped by the wine region where he was born and raised: Burgundy's famous Côte d'Or, which translates to the Gold Coast. No. 21 honors this connection and heritage, for 21 is the French government's "Department" number for the Côte d'Or.*

#### HESS, Chardonnay Monterey Shirttail Creek

\$40

*This wine is light bodied and refreshing with vibrant tropical fruit flavors of pineapple, green apple and lemon. Alluring fruit flavors with well-balanced acidity give this wine a clean, crisp mouthfeel with a zesty finish.*

#### CLOUDY BAY, Sauvignon Blanc Marlborough New England

\$65

*The characteristically uplifting aromas of ripe lime and grapefruit, nectarine, papaya and mango and floral notes of orange blossom, gooseberry and sweet fennel are striking. The wine has elegant line and length; refined, fleshy yet focussed and refreshing.*

#### LOIMER, Grüner Veltliner Trocken Kamptal Lois Austria

\$48

*Light citrus yellow; Spicy, peppery, bright green apple and even exotic notes like grapefruit. The very clear, juicy fruit and fresh acid structure play a crucial role for the mouthfeel and make this a very pleasurable wine to drink. Because of its structure and lengthy mineral palate, this is a wine of depth - even with its medium body.*

### RED WINES

#### PONZI, Pinot Noir Willamet Valley La Tavola

\$64

*The wine elegantly balances a wide profile of fruit flavors and aromas. The sweet-fruited mid-palate is full with flavors of spiced cherries, cassis and raspberry, finishing with a firm, bright, softly tannic, lengthy finish.*

#### RUTHERFORD RANCH, Cabernet Sauvignon Napa Valley

\$58

*A dense ruby color with rich, concentrated aromas of black currant, anise, cedar box and Bing cherry. Complex, layered flavors of black currant, Bing cherry and vanilla. Full-bodied and intense.*

#### GUNDLACH-BUNDSCHU, Cabernet Blend Mountain Cuvee

\$54

*A serious yet easy-drinking red blend, loaded with lush black plum, blackberry, and creamy cocoa flavors, with accents of smoke and black tea. Juicy, creamy and round mouthfeel with soft tannins supporting generous fruit. The long finish is full of dense berries and mocha flavors.*

#### OBERON, Cabernet Sauvignon Napa Valley

\$60

*The kiss of Petit Verdot, dash of Merlot and sprinkling of other red varietals helped to create this wine's deep rich colors, supple tannins, and vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish.*