

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR



Holiday Party Planning

This year, make your holiday celebration a testament to the finer things in life: *outstanding wine and extraordinary cuisine*. With new indulgent holiday menus, our devoted Private Dining Directors are sure to make your holiday event a sophisticated and thoroughly delicious affair.



F *Fleming's*[®]
PRIME STEAKHOUSE & WINE BAR

FLEMINGSSTEAKHOUSE.COM/PRIVATE-DINING

Refined Holiday Dinner

\$125 per Guest*

CHEF'S BREAD COURSE seasonal spreads

Reception served upon arrival

CRISPY SEA SCALLOPS* prosciutto-wrapped, orange-tarragon vinaigrette

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce

IMPORTED & DOMESTIC CHEESES** fresh fruit, fig jam, nuts & lavash crackers

Starter choose one for your Guests

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

HARVEST SALAD** arugula, hearts of romaine, toasted pistachios, herbed goat cheese, crispy prosciutto & fig vinaigrette

Entrée choice of

MAIN FILET MIGNON béarnaise butter

PRIME NEW YORK STRIP rosemary demi glace, merlot salt

PRIME BONE-IN RIBEYE smoked chili butter

ALASKAN KING CRAB LEGS with crab nectar

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

Sides to Share

LOBSTER MASHED POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

ROASTED ASPARAGUS

Dessert choose one for your Guests

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

FRESH BERRIES & CHANTILLY CREAM fresh seasonal berries served with a side of chantilly whipped cream



GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES
for your Guests to take home (+6)

*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. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients. Fleming's abides by all state and local liquor laws.

**Item contains or may contain nuts.

Legendary Holiday Dinner

\$140 per Guest*

CHEF'S BREAD COURSE seasonal spreads

Reception served upon arrival

IMPORTED & DOMESTIC CHEESES** fresh fruit, fig jam, nuts & lavash crackers

SEAFOOD TOWER alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails

FLEMING'S POTATO TOTS creamy cheddar & monterey jack cheese blend, leeks, jalapeño

Starter choice of

SEAFOOD LOUIE SALAD crab, shrimp, iceberg, egg, lemon balsamic vinaigrette

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

Entrée choice of

MAIN FILET MIGNON & LOBSTER TAIL drawn butter

PRIME BONE-IN RIBEYE smoked chili butter

PRIME NEW YORK STRIP & ALASKAN KING CRAB SCAMPI sautéed roasted campari tomatoes, white wine herb butter

PAN SEARED CHILEAN SEABASS mushroom medley, sautéed spinach

Sides to Share

LOBSTER MACARONI & CHEESE

FLEMING'S POTATOES

SAUTÉED MUSHROOMS

Dessert choose one for your Guests

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

FRESH BERRIES & CHANTILLY CREAM fresh seasonal berries served with a side of chantilly whipped cream



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Festive Holiday Lunch

\$65 per Guest*

CHEF'S BREAD COURSE seasonal spreads

Decadent Arrival, add \$10 per Guest

PASSION FRUIT MIMOSA a tropical twist with passion fruit, orange juice & sparkling wine

Reception served upon arrival

SWEET & SPICY FILET SKEWERS peppercorn sauce

CRISPY SEA SCALLOPS* prosciutto-wrapped, orange-tarragon vinaigrette

IMPORTED & DOMESTIC CHEESES** fresh fruit, fig jam, nuts & lavash crackers

Starter

CHOPPED WEDGE bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

Entrée choice of

PETITE FILET MIGNON & DIABLO SHRIMP

spicy barbecue butter sauce

PRIME NEW YORK STRIP

rosemary demi glace, merlot salt

PAN SEARED CHILEAN SEABASS

mushroom medley, sautéed spinach

BREAST OF CHICKEN

roasted, white wine, mushroom, leek & thyme sauce

Sides to Share

LOBSTER MACARONI & CHEESE

MASHED POTATOES

ROASTED ASPARAGUS

Dessert choose one for your Guests

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

FRESH BERRIES & CHANTILLY CREAM

fresh seasonal berries served with a side of chantilly whipped cream



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Holiday Wine Features

SCHRAMSBERG, Brut Blanc de Blancs North Coast, \$92

Dry and crisp with small lots of malolactic- and barrel-fermented wines are added for complexity. Aged on the yeast lees in the bottle for over two years prior to disgorgement. With its vibrant, fruitful and crisp nature, this sparkling wine will maintain its freshness.

ROMBAUER, Chardonnay Carneros, \$96

Aromas of yellow peach and mango with a slight citrus note intertwine seamlessly with vanilla spice. The palate is rich and round, with the mango and vanilla competing for the limelight, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

BALADE by BELLE GLOS, Pinot Noir Santa Maria Valley, \$80

Bright cherry red with bold, vibrant aromas of blackberry jam, raspberry tart and toasted oak accented by subtle notes of rose petal, violets and cherry cola. This wine is juicy and generous on the palate with baked cherry, fresh strawberry, cranberry and baking spices. Perfectly balanced with bright acidity and a supple mouthfeel. Fine grained tannins provide an authentic textural distinction and structural depth.

DUCKHORN VINEYARDS, Merlot Napa Valley, \$84

Inviting aromas of fresh black raspberry, vanilla, tea leaves, pie crust and licorice. On the palate, luxurious red-fruit flavors of strawberry, plum, Bing cherry and loganberry are supported by silky tannins and a bright, mouthwatering acidity that carries the wine to a lingering finish, with hints of maple, cedar and sweet spice.

COEUR by HALL, Cabernet Sauvignon St. Helena, \$96

Deep garnet in color and delicious from start to finish, the aromas open with the essence of jammy blackberries and opulent dark plum; there are oak influences of nutmeg, cinnamon and clove. The palate is supple, rich and voluptuous with flavors of black currant and plum and has a lengthy, fruity finish.

STAG'S LEAP WINE CELLARS, Artemis Cabernet Sauvignon Napa Valley, \$130

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. This acclaimed Napa Cabernet has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.

SILVER OAK, Cabernet Sauvignon Alexander Valley, \$165

Enticing nose of maraschino cherries, blackberry bramble and brisket with notes of clove and star anise. Mouthwatering with a juicy entry, this wine has a fruity mid-palate of currant with toasted vanilla and roasted brown sugar character from American oak barrels. Structured tannins provide an elegant character with a long and expressive finish.

