

MAD ABOUT Martinis!

4-COURSE MARTINI PAIRING DINNER



THURSDAY, MARCH 20, 2025 | 6:30PM | \$60 PER PERSON*

It's March Martini Madness! Join us for an exhilarating four-course communal dining experience that captures the vibrant flavors of the season. Each course is perfectly paired with a delightful, hand-shaken mini martini, making this event a slam dunk for your taste buds!



reserve your seat now →

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

course 1

CRAB AND AVOCADO SALAD

Jumbo lump crab, avocado, mango, and crispy seasoned tortilla strips tossed in chef-crafted agave lime vinaigrette, over fresh spinach.

SPARKLING CUCUMBER MARTINI

English cucumber and Fris vodka, St-Germain Elderflower liqueur, fresh sour and Fever-Tree Lime & Yuzu. The accents of the cucumber and lime balance the agave lime vinaigrette and enhance the fresh tropical notes.



course 2

SCALLOP AND SHRIMP SCAMPI PASTA

Roasted shrimp and scallops in a chef-crafted garlic lemon butter white wine sauce over linguine. Topped with fresh grated parmesan cheese and diced tomato.

LUNAR MARTINI

Lunazul Blanco tequila, Cointreau, Blue Curaçao liqueur and fresh sour. The fresh citrus notes of the martini cut through the richness of the garlic butter sauce and parmesan cheese, refreshing the palate with every sip.



course 3

SHRIMP RANGOON SNAPPER

Wood-grilled snapper topped with a rich, creamy blend of shrimp, cream cheese, bell peppers and red onions, served with tempura green beans.

ISLAND BREEZE MARTINI

Tito's Handmade vodka with tropical flavors of mango, passion fruit and pineapple. This martini enhances the tropical, creamy elements of the dish and provides a refreshing lift to balance the richness.



course 4

STRAWBERRY CHAMPAGNE CHEESECAKE

House-made champagne strawberry sauce and topped with whipped cream.

STRAWBERRY ROSE SIDECAR MARTINI

Rémy Martin VSOP, Cointreau, fresh sour and strawberry rose flavors topped with sparkling wine. The light effervescence from the sparkling wine complements the rich, velvety texture of the cheesecake.

