

4-COURSE MARCH MARTINI MADNESS DINNER

Elite Pairings



THURSDAY, MARCH 19 | 6:30PM | \$65 PER PERSON*

This four-course communal dining experience pairs bold, seasonal dishes with hand-shaken mini martinis, creating an evening that's flavor-forward and impossible to sit out.



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

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

SPARKLING CUCUMBER MARTINI

English cucumber infused Fris vodka, St-Germain Elderflower liqueur, fresh sour and Fever-Tree Lime & Yuzu sparkling soda. The cucumber and lime balance the vinaigrette and magnify the salad's fresh tropical notes.



COURSE 2

SCALLOP* AND SHRIMP SCAMPI PASTA

Roasted shrimp and scallops in a garlic lemon butter white wine sauce, over linguine, topped with fresh grated Parmesan cheese and diced tomato.

LYCHEE MARTINI

Grey Goose vodka, St-Germain Elderflower liqueur, lychee and fresh sour. This cocktail is refreshing and perfectly enhances the natural sweetness of the shellfish.

COURSE 3

MEDITERRANEAN SALMON*

Wood-grilled Atlantic salmon topped with sautéed spinach, feta cheese, tomatoes, and pickled onions, finished with lemon butter and served with jasmine rice and asparagus.

ISLAND BREEZE MARTINI

Tito's Handmade Vodka with tropical flavors of mango, passion fruit and pineapple. This martini brings out the bright and coastal profile of the dish.



COURSE 4

MIXED BERRY MOUSSE CAKE

A light berry purée-layered cake, finished with whipped cream and toasted coconut, served with frosted blueberries and silky coconut anglaise.

STRAWBERRY ROSE SIDECAR MARTINI

Rémy Martin VSOP, Cointreau, fresh sour and strawberry rose flavors topped with sparkling wine. A guest-favorite, this martini complements the flavors of the mousse cake while keeping the experience light and airy.

*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.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.