

Merry Martini

5-COURSE MARTINI PAIRING DINNER

THURSDAY, DECEMBER 4, 2025

— AND —

TUESDAY, DECEMBER 9, 2025

6:30PM | \$90 PER PERSON*



Connect and celebrate at this exclusive holiday event featuring five chef-crafted courses with delightful martinis highlighting the flavors of the season.



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



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

SEAFOOD CHOWDER*

Creamy white wine chowder with roasted shrimp and scallops, topped with bacon.

VEUVE CLICQUOT YELLOW LABEL

The epitome of classic champagne celebrated for its elegance and consistency, this champagne's vibrant acidity and fine bubbles provide a refreshing contrast to the creamy texture of the seafood chowder.

**SHAVED BRUSSELS SPROUTS SALAD****

Fresh salad mix and shaved brussels sprouts tossed in maple balsamic vinaigrette, topped with toasted macadamia nuts, grape tomatoes, feta, balsamic glaze and crispy onions.

FROSTED ROSEMARY POMEGRANATE

Made with Grey Goose vodka, cranberry, pomegranate and mango flavors, the sweet and tart elements of the martini enhance the sweetness of the vinaigrette while balancing the earthy, slightly bitter notes of the brussels sprouts and spinach.

**LOBSTER STUFFED SHRIMP**

Jumbo shrimp stuffed with lobster imperial, topped with lemon butter sauce.

PARTRIDGE IN A PEAR TREE

Absolut Pear vodka, St-Germain Elderflower liqueur and lemon juice give the martini a crisp fruitiness that brings a refreshing acidity, cutting through the buttery richness of the sauce.

**FILET* & CRAB CAKE WITH BANG HOLLANDAISE**

Wood-grilled filet paired with a lump crab cake, topped with a creamy spicy hollandaise sauce, finished with green onion, served with asparagus.

WINTER WHITE COSMO

Hand-shaken with Reyka vodka, Cointreau liqueur, St-Germain Elderflower liqueur, fresh lime and cranberry juice, this citrus-forward and slightly floral martini pairs well with the rich filet and spicy hollandaise.

**BOURBON CHOCOLATE BROWNIE****

Rich, flourless brownie topped with warm chef-crafted bourbon macadamia nut sauce and fresh whipped cream.

CHOCOLATE ORANGE MARTINI

Patrón Silver tequila, Cointreau, Creme de Cocoa, and chocolate topped with sweet cold foam and orange zest. This pairing is indulgent yet balanced. The cocktail's bright citrus and subtle tequila notes cut through the richness of the brownie.



*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. **Item contains or may contain nuts.

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