

Land & Sea

EVENTS PRIX FIXE

3-COURSE MENU

\$68 per person[†]

STARTER

FLEMING'S SALAD**

candied walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
410 cal

ENTRÉE

8 OZ FILET MIGNON* & CRAB-STUFFED SHRIMP

8 oz hand-cut Filet Mignon, sautéed spinach, parmesan crusted campari tomato,
port wine demi-glace 1100 cal

DESSERT

BANANAS FOSTER BREAD PUDDING

brûléed banana slices, rum caramel sauce, vanilla ice cream 570 cal

WINE PAIRING EXPERIENCE

FRANK FAMILY, CHARDONNAY, CARNEROS

Elegant and balanced, with notes of citrus, pear, and subtle oak. Its crisp acidity and creamy texture complement rich seafood and buttery sauces 630 cal | **Bottle \$80**

STAGS' LEAP, PETITE SIRAH, NAPA VALLEY

Rich and structured, with dark fruit and spice that complement the smoky-sweet glaze and savory Filet 630 cal | **Bottle \$98**

[†]Price does not include sales tax, gratuity or applicable private dining fees.

Menu is only available for private events hosted February 18, 2026 – July 6, 2026.

Not available on Easter Sunday Weekend, Mother's Day Weekend or Father's Day Weekend.

*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.

**Item contains or may contain nuts.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information is available upon request.