



# 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.