

Menu

Dining Experience for the Table

\$99 per Guest | Includes four courses & wine pairings

Amuse Booze

HALL, Sauvignon Blanc Napa Valley

1st Course

SEAFOOD LOUIE SALAD

jumbo shrimp and lump crab tossed in a creamy mustard, pickled onions with lemon balsamic vinaigrette & old bay seasoning

paired with

WALT, Chardonnay Sonoma Coast

2nd Course

WILD MUSHROOM GRIT TOAST

creamy goat cheese grit toast, balsamic glaze, peppercorn sauce & green onions

paired with

WALT, Pinot Noir La Brisa Sonoma Coast

3rd Course

PETITE FILET MIGNON* & COLOSSAL KING CRAB SCAMPI

8oz paired with colossal king crab, sautéed roasted campari tomatoes & white wine herb butter

paired with

COEUR by HALL, Cabernet Sauvignon St. Helena

4th Course

ORANGE-ZESTED CHOCOLATE GOOEY BUTTER CAKE

housemade orange chantilly cream & pistachio tuille

Virtual Experience for Two

\$220 per package | Includes four courses for two & wine pairings

1st Course

SEAFOOD LOUIE SALAD

jumbo shrimp and lump crab tossed in a creamy mustard, pickled onions with lemon balsamic vinaigrette & old bay seasoning

2nd Course

WILD MUSHROOM GRIT TOAST

creamy goat cheese grit toast, balsamic glaze, peppercorn sauce & green onions

3rd Course

PETITE FILET MIGNON* & COLOSSAL KING CRAB SCAMPI

8oz paired with colossal king crab, sautéed roasted campari tomatoes & white wine herb butter

4th Course

ORANGE-ZESTED CHOCOLATE GOOEY BUTTER CAKE

housemade orange chantilly cream & pistachio tuille

Wine Pairing

WALT, Chardonnay Sonoma Coast & COEUR by HALL, Cabernet Sauvignon St. Helena



The Perfect Gift This Holiday Season

Holidays With Hall Wine Box, \$110

Includes 2 bottles of wine, two wine glasses, housemade chocolate truffles and tasting notes.

Add a \$100 gift card to the box, and receive a \$20 bonus card.†

Available while supplies last.



Dining experience for the table available in restaurant only. Entire table must participate. Virtual Experience for two available for curbside pickup only. While supplies last. Guests may substitute wine pairing with a non-alcoholic beverage.

*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.

†Go to flemingssteakhouse.com for details.