

Holiday EVENTS

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



Menu

Appetizers

- SWEET & SPICY FILET BITES
- BROWN BUTTER SEARED OYSTER SCALLOPS
- WHIPPED BURRATA CRISPING

Starters

- CHEF'S SEASONAL SALAD
- CRISPED WEDDIE SALAD
- SPRING ROLL SOUP

Entree

- FILET MIGNON
- GRILLED STEAK
- GRILLED FISH
- GRILLED CHICKEN
- GRILLED PORK
- GRILLED VEGETABLES

Magical DINNER

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION served upon arrival

CRAB CAKE BITES

roasted red pepper-lime aioli 2740 cal

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 1100 cal

APPETIZER

CHILLED SEAFOOD TOWER*

north atlantic lobster, colossal shrimp, ahi tuna poke, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce 1120 cal

STARTER choice of

LOBSTER & SHRIMP LOUIE SALAD

north atlantic lobster, colossal shrimp, celery, capers, pickled onion, campari tomato, baby iceberg, brandy mustard cream, agave lime vinaigrette 610 cal

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

ENTRÉE choice of

FILET MIGNON*

8 oz, signature blend of kosher salt & fresh cracked pepper 440 cal

AUSTRALIAN WAGYU STRIP*

14 oz, Australian Carrara | MS 8-9 | served with black garlic sauce and grated horseradish 1310 cal

GINGER-SOY CHILEAN SEABASS*

lightly steamed, served with ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED TOMATO PASTA

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

THAI GREEN BEANS

gochugaru flakes, red onion, thai sesame oil 430 cal

DESSERT choice of

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 1050 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

\$149 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Gift Box of
**HOUSEMADE
TRUFFLES**

for your Guests to take home
300 cal +7

† Price does not include tax, gratuity or applicable private dining fees. Menus valid for private dining events only. Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Before placing your order, please inform your Server if anyone in your party has a food allergy or intolerances. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For nutrition and allergen information, scan the QR code here:

REFIRE HOLIDAY EVENTS



Nostalgic DINNER

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION served upon arrival

COLOSSAL SHRIMP COCKTAIL
horseradish cocktail sauce 300 cal

GOAT CHEESE BITES
lavender honey, freshly cracked black pepper 530 cal

APPETIZER

SWEET CHILI CALAMARI
lightly breaded, tossed with sweet chili sauce 870 cal

STARTER choice of

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto 380 cal

CHOPPED WEDGE SALAD
bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

ENTRÉE choice of

FILET MIGNON*
8 oz, signature blend of kosher salt & fresh cracked pepper 440 cal

BONE-IN RIBEYE, PRIME*
20 oz, signature blend of kosher salt & fresh cracked pepper 1470 cal

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze 520 cal

DOUBLE BREAST OF CHICKEN
natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED TOMATO PASTA
cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

SIDES TO SHARE

CRISPY PANCETTA BRUSSELS SPROUTS
flash-fried and tossed in lemon aioli 790 cal

TRUFFLE GARLIC MASHED POTATOES
white truffle oil, roasted garlic, parmesan reggiano 690 cal

DESSERT choice of

CARROT CAKE
three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel 760 cal

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REFIRE HOLIDAY EVENTS



Timeless LUNCH

CHEF'S BREAD COURSE seasonal spreads 600 cal

RECEPTION served upon arrival

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cucumbers, red bell pepper, celery, carrots, campari tomatoes & lavash crackers 340 cal

KOREAN BBQ FILET BITES*

gochugaru glaze, green onion 740 cal

STARTER choice of

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

YELLOWTAIL CRUDO*

ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

ENTRÉE choice of

PETITE FILET MIGNON* & COLOSSAL DIABLO SHRIMP

8 oz, spicy barbecue butter sauce 1070 cal

SEARED AHI TUNA STEAK*

pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 790 cal

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED TOMATO PASTA

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

TRUFFLE GARLIC MASHED POTATOES

white truffle oil, roasted garlic, parmesan reggiano 690 cal

THAI GREEN BEANS

gochugaru flakes, red onion, thai sesame oil 430 cal

DESSERT choice of

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1110 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal

\$63 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

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