

PREMIER PLUS PLATED DINNER MENU

STARTER (CHOICE OF ONE)

BUTTERNUT SQUASH AND KALE SALAD (G*)(V)(N)

Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple
Sherry Vinaigrette

CAULIFLOWER AND LEEK CHOWDER (V)

Cream | Yukon Gold Potatoes | Smoked Chili Oil

ITALIAN SAUSAGE RAVIOLI ALL'AMATRICIANA

Crispy Pancetta | Pecorino Romano Cheese | Shaved Fennel
Gremolata

MAIN (CHOICE OF ONE)

ATLANTIC STRIPED BASS (G*)

Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb
Vinaigrette

BUTTERMILK-BRINED CHICKEN BREAST (G*)

Mustard Glazed Marble Potatoes | Marinated Artichokes | Balsamic
Brussel Sprouts | Apricot

CIOPPINO

Green Lip Mussels | Scallops | Gulf Shrimp | Squid Ink Linguine |
Seafood Tomato Broth

POTATO GNOCCHI WITH TOMATO RAGU (V)(G*)

Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan
Reggiano

OSSO BUCCO

Cauliflower Polenta | Oyster Mushroom | Demi Glace | Red Cabbage

**ENHANCEMENTS (AVAILABLE FOR AN
ADDITIONAL CHARGE)**

**18 OZ BONE-IN PRIME RIBEYE (G*) AVAILABLE FOR AN
ADDITIONAL CHARGE**

Cauliflower Polenta | Shallot Herb Butter | Farm Fresh Vegetables

DESSERT (CHOICE OF ONE)

DECADENT CHOCOLATE FLOURLESS CAKE (V)(G*)

Banana Crème Moulée | Rum Caramel Drizzle

BASQUE 'SPANISH STYLE' CHEESECAKE (V)

Mascarpone Whipped Cream | Pomegranate Fig Reduction

TIRAMISU (V)

Mascarpone Whipped Cream | Espresso

MIXED BERRIES AND PINEAPPLE (G*)(VG)(V)

Fresh Mint | Lime Spritz