

# Premier Plated Dinner Menu

STARTER (CHOICE OF ONE)

HONEYCRISP APPLE SALAD (G\*) (V)  
Mixed Greens | Feta Cheese | Candied Pecans | Mandarin Orange Vinaigrette \*Contains Nuts

CRAB AND POTATO CHOWDER  
Blue Crab | Yukon Gold Potatoes | Smoked Chili Oil

LOCAL CHEESE AND CHARCUTERIE  
Lavash | Seasonal Fruit Compote | Pistachios

MAIN (CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST  
Scalloped Sweet Potatoes | Broccolini | Mambo Sauce

SMOKED CHILI-RUBBED ATLANTIC SALMON (G\*)  
Vegetable Succotash | Yukon Gold Potatoes | Old Bay Beurre Blanc

ZA'ATAR FLAT IRON STEAK (G\*)  
Tamari Marinade | Roasted Butternut Squash | Wild Mushroom Ragout | Balsamic Demi-Glace

SEASONAL POTATO GNOCCHI (G\*) (V)  
Roasted Squash Medley | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT (CHOICE OF ONE)

CHOCOLATE TOFFEE CRUNCH CAKE (V)  
Kahlua | Chantilly Cream | Raspberries

SPANISH 'BASQUE STYLE' CHEESECAKE (V)  
Cheesecake Souffle | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

ORANGE OLIVE OIL CAKE (V)  
Cardamom | Pomegranate Reduction

MIXED BERRIES AND PINEAPPLE (G\*) (VG) (V)  
Fresh Mint | Lime Spritz

(N) Contains Nuts      (VG) Vegan      (V) Vegetarian      (G\*) \*Although we make every effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.