

# 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 GNOCHI (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.



**DISCLAIMER** - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.