## PREMIER PLUS PLATED PRIX FIXE MENU

## STARTER

BUTTERNUT SQUASH AND KALE SALAD (6<sup>\*</sup>)(V) Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette

MAIN (CHOICE OF ONE)

BUTTERMILK-BRINED CHICKEN BREAST (G\*) Mustard Glazed Marble Potatoes | Marinated Artichokes | Balsamic Brussel Sprouts | Apricot

ATLANTIC STRIPED BASS (G\*) Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette

POTATO GNOCCHI WITH TOMATO RAGU (V)(G<sup>\*</sup>) Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan Reggiano

DESSERT (CHOICE OF ONE)

TIRAMISU (V) Mascarpone Whipped Cream | Espresso

 $\begin{array}{l} \mbox{MIXED BERRIES AND PINEAPPLE} & (G^{*}) \ (VG) \ (V) \\ \mbox{Fresh Mint} \ | \ Lime \ Spritz \end{array}$ 

(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.