

PREMIER PLUS PLATED DINNER MENU



STARTER(CHOICE OF ONE)

WATERMELON AND FETA SALAD (G*) (V)

Pickled Cucumbers | Watercress | Fresh Dill | Mandarin Orange Vinaigrette

CRAB AND CORN CHOWDER

Micro Cilantro | 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

Castlevetrano Olives | Herb Couscous | Asparagus | Fines Herb Vinaigrette

BUTTERMILK-BRINED CHICKEN BREAST (G*)

Mustard Glazed Marble Potatoes | Marinated Artichokes | Baby Zucchini | Apricot Preserves

CIOPPINO(G*)

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

LEMON POTATO GNOCCHI(V) (G*)

Baby Zucchini | Spring Pea | Shaved Parmesan Reggiano

OSSO BUCCO

Cauliflower Polenta | Oyster Mushroom | Demi Glace | Sugar Snap Pea

ENHANCEMENTS(AVAILABLE FOR AN ADDITIONAL CHARGE)

18 OZ BONE-IN PRIME RIBEYE(G*)

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 | Fig Raspberry Reduction | Blackberries

TRES LECHES(V)

Whip Cream | Fresh Berries | Kiwi

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.