

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*) AVAILABLE FOR AN ADDITIONAL CHARGE

Cauliflower Polenta | Shallot Herb Butter | Farm Fresh Vegetables

DESSERT

CHOCOLATE MOUSSE DOME (V)

Yuzu Sauce | Chocolate Sauce | Fresh Raspberry

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..