

PREMIER PLUS PLATED DINNER MENU

STARTER (CHOICE OF ONE)

BUTTERNUT SQUASH AND KALE SALAD (G*) (V)
Red Oak Lettuce | Aged White Cheddar | Marcona Almonds | Maple Sherry Vinaigrette

CAULIFLOWER AND LEEK CHOWDER (V)
Cream | 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 (G*)
Castelvetrano Olives | Braised Cannellini | Fennel | Fines Herb Vinaigrette

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

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

POTATO GNOCCHI WITH TOMATO RAGU (V) (G*)
Rosemary Whipped Ricotta | Fresh Herbs | Shaved Parmesan Reggiano

OSSO BUCCO
Cauliflower Polenta | Oyster Mushroom | Demi Glace | Red Cabbage

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)

CHOCOLATE MOUSSE DOME (V)
Yuzu Sauce | Chocolate Sauce | Fresh Raspberry

BASQUE 'SPANISH STYLE' CHEESECAKE (V)
Mascarpone Whipped Cream | Pomegranate Fig Reduction

TIRAMISU (V)
Mascarpone Whipped Cream | Espresso

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.