

PREMIER PLATED DINNER MENU

STARTER (CHOICE OF ONE)

HONEYCRISP APPLE SALAD (G*)(V)(N)

Mixed Greens | Feta Cheese | Candied Pecans | Mandarin Orange Vinaigrette

CALIFORNIA CLAM CHOWDER

Cream | Yukon Gold Potatoes | Chives

LOCAL CHEESE AND CHARCUTERIE (N)

Lavash | Seasonal Fruit Compote | Pistachios

MAIN (CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST

Scalloped Sweet Potatoes | Broccolini | Roast Chicken Jus | Chimichurri

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)

Vegetable Succotash | Yukon Gold Potatoes | Heirloom Grape Tomatoes | Meyer Lemon Beurre Blanc | Chives

ZA'ATAR FLAT IRON STEAK (G*)

Tamari Marinade | Roasted Butternut Squash | Wild Mushroom Ragout | Balsamic Demi Glace

SEASONAL POTATO GNOCCHI (G*)(V)(N)

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

Chef de Cuisine:

(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..