

# PERFECT PACKAGE **PLATED DINNER**

## **SALADS** select one

**Simple Salad** *cherry tomatoes, cucumbers, red wine vinaigrette* | **GF**

**Butter Lettuce** *arugula, avocado, fine herbs, mustard vinaigrette* | **GF**

**Classic Caesar Salad** *heirloom cherry tomatoes, parmesan croutons*

**Belgian Endive** *field greens, shaved pear, maytag blue cheese, pecans, white balsamic* | **GF**

**Roasted Beets** *mache lettuce, citrus segments, candied walnuts, ricotta salata* | **GF**

**Hearts of Romaine** *tomato bruschetta, shaved parmesan, kalamata olive vinaigrette* | **GF**

**Baby Spinach** *goat cheese, red apples, toasted almonds, maple cider vinaigrette* | **GF**

**Baby Red Oak** *cherry apples, pomegranate honey vinaigrette* | **GF**

## **ENTRÉES** select up to two entrées & one vegetarian entrée, higher-priced entrée will prevail

**Herb-Roasted Chicken** *black rice, squash, portobello mushroom* \$131 | **GF**

**Parmesan-Crusted Chicken** *potato risotto, basil, lemon butter* \$133

**Sautéed Chicken Breast Saltimbocca** *garlic potatoes, prosciutto, fontina, sage, lemon caper sauce* \$136

**Pan-Roasted Salmon** *spaghetti squash, rainbow carrots, white zinfandel sauce* \$140 | **GF**

**Baked Halibut** *fingerling potatoes, rainbow swiss chard, citrus vinaigrette* \$142 | **GF**

**Seared Scallops** *farro risotto, cucumbers, orange & ginger reduction* \$143

**Beef Short Rib** *creamy polenta, cipollini, wilted greens* \$146 | **GF**

**Grilled Filet Mignon** *gruyère au gratin potatoes, spinach, truffle jus* \$152 | **GF**

**Roasted Rack of Lamb** *parisian potatoes, rosemary jus* \$154 | **GF**

## **DUETS**

**Sautéed Breast of Chicken & Prawns** *potato risotto, mustard tarragon jus* \$144 | **GF**

**New York Steak Pavé & Grilled Prawns** *celeriac purée, black pepper condiment* \$159

**Roasted Filet Mignon & Salmon Filet** *purple mashed potatoes, red wine jus, tarragon butter sauce* \$159 | **GF**

**Roasted Filet Mignon & Jumbo Lump Crab Cake** *grilled yukon gold potatoes, whole-grain mustard* \$168

**Grilled Filet Mignon & Butter-Poached Lobster** *creamy sunchoke & asparagus purée, brandy black pepper sauce, lemon beurre blanc* \$177 | **GF**

### **Vegetarian options:**

**Heirloom Squash Farrotto** *mushroom acqua pazza* \$116

**Vegetable Charlotte** *layered, herb-marinated & grilled vegetables, garlic mashed potatoes, basil pesto drizzle* \$116

**GF** GLUTEN FREE