

PREMIER PLATED DINNER MENU WASHINGTON

APPETIZERS (PRE-SELECTED)

MINI PEAR TART (v)

Blue Cheese Mousse

STARTER (CHOICE OF ONE)

HONEYCRISP APPLE SALAD (G*)(v)

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

BLUE CRAB AND POTATO CHOWDER

Idahoan Potatoes | Cream | Microgreens

LOCAL CHEESE AND CHARCUTERIE (N)

Lavash | Seasonal Fruit Compote | Pistachios

MAIN (CHOICE OF ONE)

SEARED CHICKEN BREAST WITH MAMBO SAUCE

Scalloped Sweet Potatoes | Roasted Broccolini

OVEN ROASTED HALIBUT (G*)

Vegetable Succotash | Yukon Gold Potatoes | Old Bay Beurre Blanc

SEARED FLAT IRON STEAK (G*)

Roasted Pumpkin | Wild Mushroom Ragout | Balsamic Beef Jus

POTATO GNOCCHI (G*)(v)(N)

Roasted Squash Medley | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT (CHOICE OF ONE)

CHOCOLATE TRUFFLE CRUNCH CAKE (v)

Kahlua | Chantilly Cream

FRENCH STYLE CHEESECAKE (v)

Chocolate Sauce | Vanilla Bean Sauce | Fresh Berries

WASHINGTON CHERRY CLAFOUTIS (v)

Creme Anglaise | Sour Cherry Compote

MIXED BERRIES AND PINEAPPLE (G*)(vG)(v)

(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..