



GOLDEN SUMMER DINING EXPERIENCE

Dinner

\$49 per person

*Wine Down all
summer with
20% off all wine*!*

**Bottles priced under \$100 and
bottles over \$100 are \$20 off*

STARTERS, SOUPS & SALADS

Select one item

LOBSTER BISQUE

Lobster morsels | Crème fraîche

BURRATA BERRY SALAD

Mixed greens | Strawberries | Blackberry port-infused kiwi | Candied pecans | White balsamic shallot dressing

POLLINATOR SALAD

Watermelon compressed with house-infused lavender honey | Goat cheese | Arugula | Crispy jamón Serrano | Balsamic reduction

SPINACH-MUSHROOM SALAD

Baby spinach | Arugula | Sautéed local mushrooms | Grilled sourdough crouton | Black garlic aioli | Red wine vinaigrette

PEACH BURRATA TARTINE

Grilled peaches | Candied pecans | Whipped lemon burrata | Grilled sourdough | Fresh mint | Jamón serrano cracklin' | Hot honey

CHIMI-CHORI MUSSELS

Chimichurri | Garlic butter | White wine | Chorizo cracklin' | Grilled sourdough

ENTRÉES

Select one item

ATLANTIC SALMON

Wild salmon | Jasmine rice | Brandied berry compote | Brie sauce

BRAISED SHORT RIB

Herb-peppered spätzle | Summer squash & Piquillo pepper ragu | Fried garlic | Au jus butter | Chives

CHICKEN ILENE

Parmesan-crusted chicken | Sundried tomato | Basil | Goat cheese | Lemon beurre blanc | Red pepper oil | Fried basil | White bean mashed potato | Wilted spinach

MUSHROOM RAVIOLI *(Vegan)*

Caramelized onion & mushroom ravioli | Lemon & thyme-infused heirloom tomato concassé | Toasted almonds

BUTTER POACHED SCALLOPS

Cauliflower potato au gratin | Garlic asiago crisps | Asiago foam | Lemon pepper oil

DESSERTS

Select one item

KEY LIME PIE

Classic preparation

RASPBERRY SORBET

Mint syrup | Fresh raspberry

PROFITEROLE

French choux pastry | Chocolate pot de crème | Powdered sugar

**Consumption of raw or undercooked foods may increase the risk of food borne illnesses.
A 20% gratuity will be added to parties of 8 or more.*