

PLATINUM | DINNER

65.00 plus tax and gratuity

groups of 8 or more, by reservation



SOUP



Feature Soup – Ask about today's Preparation

French Onion Soup

SALAD



Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Cherry Tomatoes and Spiralized Watermelon Radish

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan

APPETIZER



Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée

Classic Style Bruschetta, with Heirloom Tomatoes and Topped with Lindsay Goat Cheddar

Duck Confit Beggars Purse with Cranberry Jam and Blackberry Syrup

ENTRÉE



Feature Pizza – Ask about today's Preparation

Holiday Risotto- Seasoned with Fresh Herbs, Topped with
Pulled Turkey and Cranberry Gastrique

Slow Braised Chicken Supreme with Reduced Jus,
Sweet Potato Mash and Seasonal Vegetables

Feature Pasta – Ask about today's Preparation

Side Ribs Cooked Sous Vide for 24 Hours and 4 Hours Smoked in a Southern Style BBQ Sauce
with Fresh Apple Cider Slaw, Mashed Potatoes and Seasonal Veg

Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a
Shiitake Demi Glace and Seasonal Vegetables

Feature Catch – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea