

# GOLD | DINNER

60.00 plus tax and gratuity

*groups of 8 or more, by reservation*



## SOUP



Tomato and Dill Soup

Feature Soup - Ask server for details

## SALAD



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

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

## ENTRÉE



From Around the World - Ask about today's Preparation

Black Eyed Pea Risotto - Bacon, Corn, Beetroot Greens Wilted with  
Camembert, Topped with Crispy Fried Noodles

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

Confit Duck Leg, Orange Ginger Sauce, Garlic and Herb Smashed Potato

Feature Catch – Ask about today's Preparation

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

## DESSERT



Fresh Daily Dessert Selections

Coffee & Tea