

PLATINUM | DINNER

70.00 plus tax and gratuity
groups of 8 or more, by reservation



SOUP



Feature Soup – Ask about today's Preparation

Tomato and Dill 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



Classic Style Bruschetta with Heirloom Tomatoes and Lindsay Goat Cheddar

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée

Beef Carpaccio with Horseradish Aioli, Capers, Rocket, Grana Padano,
Toasted Lemon Zest, Maldon Smoked Salt

ENTRÉE



Tomato and Feta Napoleon with Sweet Filo Crisps, Purple Basil
and a Honey Balsamic Drizzle

Confit Duck Leg, Garlic and Herb Smashed Potato

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

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

Feature Catch – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea