

PLATINUM | DINNER

75.00 plus tax and gratuity

groups of 8 or more, by reservation



SOUP



Feature Soup – Ask about today's Preparation

Classic French Onion Soup with House-Made Crouton and Gruyere Cheese

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



Smoked Clove of Elephant Garlic, Herbed Crostini, Selection of Gourmet Cheeses

Tomato Rosemary Tart – Plum and Heirloom Tomatoes with Mozzarella and
Amber Mist, Whiskey White Cheddar on a House-Made Rosemary Puff Pastry

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée

MAIN



Saffron and Mushroom Risotto - A blend of Mushrooms, Green Peas, and Corn in a Creamy Saffron Risotto

Sicilian Pasta - Blistered Heirloom Tomatoes, Capers, Anchovies, Parmesan,
Lemon Zest, Calamari, Red Onion, Topped With Seared Scallops

Chicken Carbonara - Chicken Tenders, House Smoked Bacon, Red Onion, Parmesan, Egg Yolk

Seafood Risotto - Shrimp, Calamari, Blistered Heirloom Tomato, Smoked Fennel,
Toasted Lemon Zest, Topped with Seared Scallops

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

36 Hour Sous Vide Ribs with Marbled Mashed Potatoes and Seasonal Vegetables

6oz Beef Tenderloin with Roasted Fingerling Potatoes, Braised Portobello, Pinot Noir Demi Glacé

Catch – Weekly Market Special

DESSERT



Fresh Daily Dessert Selections

Coffee & Tea