

DINNER MENUS



Plated Two

\$52 per person

salads

garden greens salad

seasonal vinaigrette

classic caesar salad

romaine hearts, house made garlic croutons, grana padano, anchovy-caesar dressing

entrées

seasons' signature rotisserie half chicken

roasted garlic mashed potatoes, sautéed fresh vegetable, herb jus

grilled Atlantic salmon

sautéed fresh vegetables, jasmine rice, citrus beurre blanc

house made vegetarian ravioli

seasonal set

oak fired new york striploin

smashed potatoes, sautéed fresh vegetables, port demi-glace

dessert

chocolate mousse cake

chocolate ganache

berry swirl cheesecake

spiced honey syrup

dinner additions

artisanal bread & house made herb dipping oil \$2/per person

(menu pricing does not include tax or service charges)