

PREMIER PLATED DINNER MENU

STARTER (CHOICE OF ONE)

GRILLED PEACH AND ARUGULA SALAD (G*) (V)
Red Grape Tomatoes | Fresh Mozzarella Cheese | Fresh Basil | Balsamic Vinaigrette

ROASTED RED PEPPER BISQUE (V)
Crispy Shallot | Cilantro Chimichurri | Cracked Black Pepper

LOCAL CHEESE AND CHARCUTERIE
Lavash | Seasonal Fruit Compote | Pistachios

MAIN (CHOICE OF ONE)

PAN-SEARED CHICKEN BREAST (G*)
Smashed Fingerling Potatoes | Baby Zucchini | Patty Pan Squash | Boston Lager Honey Orange Chicken Jus

SMOKED CHILI-RUBBED ATLANTIC SALMON (G*)
Vegetable Succotash | Yukon Gold Potatoes | North End Style Local Tomato Relish | Garlic Confit

ZA'ATAR FLAT IRON STEAK (G*)
Tamari Marinade | Pommes Anna | Asparagus | Wild Mushroom Demi Glace

SEASONAL POTATO GNOCCHI (G*) (V)
Braised Summer Vegetables | Parmesan Cheese | Arugula Pistachio Pesto

DESSERT (CHOICE OF ONE)

CHOCOLATE TOFFEE CRUNCH CAKE (V)
Kahlua | Chantilly Cream | Raspberries

SPANISH 'BASQUE STYLE' CHEESECAKE (V)
Cheesecake Souffle | Macerated Blueberries | Chocolate Sauce | Vanilla Bean Sauce

PINEAPPLE UPSIDE DOWN CAKE (V)
Rum Caramel Sauce | Whip Cream

MIXED BERRIES AND PINEAPPLE (G*) (VG) (V)
Fresh Mint | Lime Spritz

(N) Contains Nuts

(VG) Vegan

(V) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.