



## DINNER MENU

### STARTER

*Choice of...*

#### SMOKED SWEET CORN SOUP

Butter Poached Blue Crab

#### MEDITERRANEAN FIELD GREENS SALAD

Kalamata Olives, Feta, Cucumber, Pickled Red Onions

*Wine Pairing: Ontanon, Viura/Tempranillo Claret, Rioja, Spain*

### ENTRÉE

*Choice of...*

#### PAPPARDELLE PASTA

Wild Mushrooms, Preserved Sweet Grape Tomatoes

Basil & Parmesan

#### PAVE OF ROASTED SALMON

Golden Tomato Sauce, Edamame Beans

#### SLOW ROASTED CHICKEN SUPREME

Potato Purée, Butterbean Succotash, Dried Cherry Jus

*Wine Pairing: Marques de Caceres, Rose "Excellens", Rioja, Spain*

### DESSERT

#### CHOCOLATE MOUSSE CAKE

Vanilla Crème Anglaise, Hazelnut Feuilletine

\$35 per person plus tax & gratuity

Add suggested pairings \$30 per person ++