# PREMIER PLUS PLATED LUNCH MENU



# **STARTER**(CHOICE OF ONE)

STRAWBERRY ARUGULA SALAD(G\*) (V)
Shaved Fennel | Whipped Feta | Strawberry Vinaigrette

CRAB AND CORN CHOWDER

Micro Cilantro | Yukon Gold Potatoes | Smoked Chili Oil

# MAIN(CHOICE OF ONE)

### BUTTERMILK-BRINED CHICKEN BREAST (G\*)

Mustard Glazed Marble Potatoes | Marinated Artichokes | Baby Zucchini | Apricot Preserves

#### ATLANTIC STRIPED BASS

Castelvetrano Olives | Herb Couscous | Asparagus | Fines Herb Vinaigrette

#### LEMON POTATO GNOCCHI(v) (G\*)

Baby Zucchini | Spring Pea | Shaved Parmesan Reggiano

# **DESSERT**(CHOICE OF ONE)

#### BASQUE 'SPANISH STYLE' CHEESECAKE(v)

Mascarpone Whipped Cream | Fig Raspberry Reduction | Blackberries

#### TRES LECHES(V)

Whip Cream | Fresh Berries | Kiwi

## MIXED BERRIES AND PINEAPPLE(G\*) (VG) (V)

Fresh Mint | Lime Spritz

(N) Contains

(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.