

Parade of Lights Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMAS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

MIXED GREENS WITH PARMIGIANO CRISPS

Mixed greens, heirloom cherry tomatoes, parmesan cheese crisps and balsamic vinaigrette, served with fresh baked bread
Vegan

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

ENTRÉE

(Please select one of the following when making your reservation.)

DUET MENU

Both entrees served with Yukon Gold buttermilk mashed potatoes and oven roasted seasonal vegetable

BRAISED BEEF SHORT RIB

Marinated in red wine, aromatic vegetables and herbs, slow braised and topped with a Cabernet reduction and bacon jam.

Gluten-Free

AND

GRILLED FREE-RANGE CHICKEN BREAST

Covered with smoked tomato relish over wild arugula in California olive oil

OR

WILD MUSHROOM ARANCINI

Wild mushroom risotto with a mozzarella center, rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.

Vegan

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.

Vegan, Gluten-Free, Dairy-Free

DESSERT

NEW YORK CHEESECAKE

Velvety cheesecake topped with dark chocolate ganache on chocolate and salted caramel painted plates.

