

# PREMIER PLATED DINNER MENU

**STARTER** (CHOICE OF ONE)

GRILLED PEACH AND ARUGULA SALAD (GF) (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 | Almonds

**MAIN** (CHOICE OF ONE)

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

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

ZA'ATAR FLAT IRON STEAK (GF)  
Tamar Marinade | Pommies Anna | Asparagus | Wild Mushroom Demi Glace

SEASONAL POTATO GNOCCHI (GF) (V) (VQ)  
Braised Summer Vegetables | Charred Bell Pepper Sauce

**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 (GF) (VQ) (V)  
Fresh Mint | Lime Spritz