

# SEA & SKY

PLATED PDR MENU

## CHEFS AMUSE

*Chef's Seasonal Amuse Bouche*

## SALAD

**Market Salad Veg, GF**

*Baby Greens, Persian Cucumber, Cherry Tomato, Heirloom Carrot, Kalamata Olive, Herbed Feta, Red Wine Vinaigrette*

## ENTREE

**Natural Chicken Breast**

*Creamed Farro, Maitake Mushroom, Honey Glazed Carrot, Marsala Jus*

**OR**

**Big Glory Bay King Salmon GF**

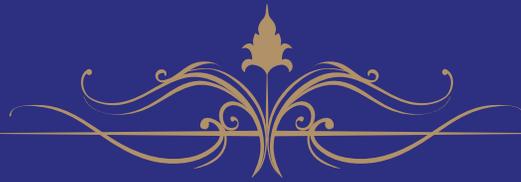
*Fennel-Apple Puree, Braised Savoy Cabbage, Brown Butter Crema, Sherry Gastrique*

## DESSERT

**Chocolate Opera GF**

*Gluten Free Coffee Cake, Coffee Buttercream, Chocolate Ganache*

**\$95 PER PERSON**



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*Chef's Seasonal Amuse Bouche*

## SALAD

### **Kale Caesar V**

*Tuscan Kale, Romaine, Parmigiano-Reggiano, Cracked Black Pepper, Garlic Crouton, Classic Dressing*

## ENTREE

### **Soy Glazed White Seabass**

*Smoked Eggplant, Roasted Maitake Mushroom, Mizuna, Ginger, Kaffir Lime  
Beurre Blanc*

**OR**

### **Roasted Prime NY Strip GF**

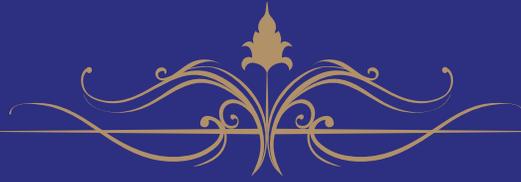
*Sweet Potato, Braised Rainbow Chard, Cipollini Onion, Sauce Bordelaise*

## DESSERT

### **Red Berry Mascarpone GF**

*Gluten Free Vanilla Cake, Raspberry & Mascarpone Mousse, Vanilla Chantilly*

**\$105 PER PERSON**



# SEA & SKY

PLATED PDR MENU

## CHEFS AMUSE

*Chef's Seasonal Amuse Bouche*

## SALAD

**Beet Salad Veg, GF**

*Tender Greens, Whipped Goat Cheese,  
Blood Orange, Avocado, Candied Cashews,  
Citrus Vinaigrette*

## ENTREE

**Day Boat Scallop**

*Romanesco, Golden Raisins, Pine Nut,  
Italian Parsley, Brown Butter, Pangrattato*

**OR**

**Prime Filet Mignon**

*Potato Aligoté, Roasted Asparagus, Sauce  
Persillade, Horseradish Crema*

## DESSERT

**Chocolate Trilogy GF**

*Gluten Free Chocolate Cake, Dark & White  
Chocolate Mousse, Vanilla Chantilly*

**\$115 PER PERSON**