

TABLE-SIDE SIT DOWN SERVICE MENU

MAINS

CHICKEN

OVEN-ROASTED CHICKEN BREAST

w LATIN SPICES, WILD MUSHROOM REDUCTION and CARAMELIZED VIDALIA ONIONS (Gluten Free, Dairy Free)

FRIED CHICKEN MILANESE

w TARTAR-REMOULADE, ROASTED ROSEMARY FINGERLING POTATOES

FISH

GRILLED FILET OF WILD-CAUGHT ALASKAN SALMON

w SWEET CHILI REDUCTION AND PAN ROASTED BABY KERNEL CORN (Gluten Free, Dairy Free)

GRILLED FILET OF WILD-CAUGHT CHILENNEAN SOLE

w TERIYAKI GLAZE IN WHITE WINE-LEMON-CAPER REDUCTION (Gluten Free, Dairy Free)

GRILLED FILET OF WILD-CAUGHT ALASKAN SWAI

w LATIN ESCABECHE, FRESH HERBS (Gluten Free, Dairy Free)

BEEF

TRADITIONAL SWEDISH MEATBALLS

SLOW-COOKED IN SAN MARZANO PLUM TOMATO SUGO (Gluten Free, Dairy Free)

GRILLED NY STRIP STEAK

w PAN SAUTEED CREMINI MUSHROOMS IN BAROLO REDUCTION AND ROASTED ROSEMARY FINGERLING POTATOES (Gluten Free, Dairy Free)

VEGAN

HOME-MADE POTATO GNOCCHI

in LOCALLY-GROWN BASIL PESTO (Vegan, Gluten Free, Dairy Free)

MEDITERRANEAN VEGETABLES

w OVEN ROASTED BEYOND MEATBALLS IN SLOW-COOKED MARINARA SUGO (Vegan, Gluten Free, Dairy Free)

ROASTED FIRM SEITAN

in BOURBON GLAZE WITH A MEDLEY OF CARAMELIZED ZUCCHINI, VIDALIA ONIONS, AND ASSORTED MARKET VEGETABLES (Vegan, Gluten Free, Dairy Free)

VEGAN FARFALLE PASTA

w ASSORTED SAUTEED MARKET VEGETABLES AND PEPPER FLAKES (Vegan, Dairy Free)

RIGATONI PASTA AL RAGÚ

in SLOW-COOKED SHORT RIB RAGU

TABLE-SIDE SIT DOWN SERVICE MENU**SALADS****BABY SPINACH SALAD**

w CHERRY GRAPE TOMATOES, SEEDLESS HOTHOUSE CUCUMBERS, BABY CARROTS, PICKLED ONIONS, IMPORTED PITTED KALAMATA OLIVES (Vegan, Gluten Free, Dairy Free)

TRADITIONAL CAPRESE SALAD

w FRESH MOZZARRELLA, SAN MARZANO PLUM TOMATOES, FRESH HOME-GROWN BASIL (Vegetarian, Gluten Free)

MEDITERRANEAN SALAD

w ROMAINE LETTUCE, SAN MARZANO PLUM TOMATOES, SEEDLESS HOTHOUSE CUCUMBERS, IMPORTED FETA CHEESE AND PITTED KALAMATA OLIVES (Gluten Free, Vegetarian)

BABY ARUGULA SALAD

w IMPORTED MEXICAN MANGO, SAN MARZANO PLUM TOMATOES, BABY KERNEL CORN AND TOASTED COCONUT FLAKES (Vegan, Gluten Free, Dairy Free)

DESSERTS**TRIPLE FUDGE TRUFFLE CAKE****HOME-MADE SELECTION OF BROWNIES AND COOKIES****SELECTION OF FINE PRALINES****ASSORTEMENT OF PETIT FOURS AND ECLAIRES****PANNA COTTA WITH MIXED BERRY COMPOTE AND FRESH ASSORTMENT OF BERRIES****TRADITIONAL TIRAMISU****SIDES****OVEN-ROASTED BRUSSELS SPROUTS**

w DIJON - MUSTARD AND MAPLE SYRUP (Vegan, Gluten Free, Dairy Free)

STEAMED STRING BEANS

w MEDLEY OF ASSORTED PEPPERS AND VIDALIA ONIONS (Vegan, Gluten Free, Dairy Free)

SIDE OF QUINOA SALAD

w ASSORTED MARKET VEGETABLES AND FRESH LOCALLY-GROWN HERBS (Vegan, Gluten Free, Dairy Free)

STEAMED BROCCOLI AND CAULIFLOWER

w SESAME SEED AND SESAME OIL (Vegan, Gluten Free, Dairy Free)

GRILLED BABY ASPARAGUS

w FRESHLY SHAVED IMPORTED PARMESAN CHEESE, TRUFFLE OIL (Gluten Free, Vegetarian)

JASMINE RICE

w SUNDIRED CURRANTS, FRESH LOCALLY-GROWN HERBS (Vegan, Gluten Free, Dairy Free)