

GO ARMY! Dinner

Sunday June 30, 2019

Starters

Lobster Bisque

Bacon Studded Caesar

Romaine Hearts, Applewood Smoked Bacon
Shaved Parmesan, Garlic Chips, Basil Anchovy Dressing (gf)

Burrata

Heirloom Tomatoes, Micro Basil, Balsamic Reduction, Grissini Sticks (v)

Mains

Slow Roasted Prime Rib of Beef

Yukon Gold Whipped Potatoes

Buttered Dragon's Tongue Carrots, Natural Reduction (gf)

Grilled Red Snapper Fillet

Rice and Gandoules, Chimichurri (gf)

Oscar's Smoked Pork Chop

Boursin Polenta, Sun Dried Cherry and Apricot Mostarda (gf)

Vegetable Tagine

Seasonal Vegetables, Chick Peas, Moroccan Spices
Toasted Quinoa (v/gf)

Garlic and Herb Roasted Half Chicken

Yukon Gold Whipped Potatoes

Dark Chicken Jus (gf)

Desserts

Opera Cake

Almond Sponge, Coffee Syrup, Chocolate Ganache, Buttercream

Trio of Sorbet

Seasonal Flavors (gf)

Tahitian Vanilla Bean Crème Brûlée

Turbinado Sugar Gratin, Fresh Berries (gf)

\$65pp++

Dietary Restrictions? Please speak to your server who can assist.

(v)=Vegetarian Menu Item

(gf)=Gluten Free Preparation