

Magical Dining

Choice of Appetizers

The Vines Salad (GF) (V)
Mixed greens, pistachio, heirloom tomato, goat cheese, citrus vinaigrette

Tuna Tartare
Avocado crema, cucumber, ponzu, soy pearls

Yuca Croquettes (GF)
Bacon & cheese, jalapeno cilantro aioli

Crispy Town Dock Calamari
Tiny drop peppers, lemon remoulade

Choice of Entrees

8oz Center Cut Filet Mignon (GF)
Whipped potato, garlic confit

Faroe Island Salmon (GF)
Fingerling potato, asparagus, confit tomatoes, lemon-dill sauce

Squid Ink Ravioli (V)
Wild mushroom, truffle and cheese sauce

Pan Roasted Bell & Evans Airline Chicken (GF)
Whipped potato, baby carrots, wild mushrooms, pan jus

Bolognese with Pappardelle Pasta
Beef, veal and pork ragu, ricotta, basil

Entrée Enhancements

Pan Seared Chilean Seabass (GF) +15
Tomato lobster risotto, asparagus, basil-citrus beurre blanc

8oz Center Cut Filet Mignon Oscar (GF) +14
King Crab, asparagus, béarnaise

5oz. Maine Lobster Tail +20

Grilled Jumbo Shrimp (3) +12

Choice of Desserts

New York Cheese Cake (V)

Giandua Chocolate Cake (V)

Creme Brulee (GF) (V)

|(GF) Gluten Free | (V) Vegetarian|