



4-COURSE DINNER FOR TWO

TAKEOUT ONLY • \$58** PER PERSON

CHARCUTERIE BOARD

12-month-aged grana padano, r&g truffle falls, prosciutto de parma, hot soppressata, mixed berry compote, whole grain honey mustard, candied walnuts, flatbreads

GEM LETTUCE SALAD

honeycrisp apple, honeyed walnuts, new york state smoked cheddar, radish, red wine vinaigrette

SHAREABLE SHRIMP SCAMPI

shallot, white white, butter, garlic

(2) 7-OZ PRIME N.Y. STRIP STEAKS

YUKON GOLD POTATO PURÉE

GRILLED ASPARAGUS

CANDY BAR DESSERT

layers of chocolate brownie, caramel, wafers, vanilla sponge cake, chocolate buttercream, toffee bits, and feuilletine in a chocolate shell with smoked sea salt



FEATURED COCKTAIL ADD-ONS

includes 4 drinks | \$25 pp

HIGH TIDE

espolon blanco tequila, pama pomegranate liqueur, agave, fresh lime, fresh blood orange

SEAS THE DAY

espolon tequila blanco, pama, lime, agave, blood orange juice

** 8% sales tax, 4% packaging fee