SPECIAL FUNCTION
GOLD DINNER MENU
$80 PER PERSON

PLUS 6% SALES TAX AND 20% GRATUITY
MENU SUBJECT TO CHANGE

1ST COURSE
(SELECT ONE OPTION FOR ALL GUESTS):

CAESAR SALAD
Parmesan Crisps, Focaccia Croutons, Creamy Lemon Parmesan

M SALAD
Spring Mix, Baby Heirloom Tomato, Feta, Cucumber, Crispy Pastry Ribbons, Cipollini

NEW ENGLAND CLAM CHOWDER
Quahog Clams, Potatoes, Fresh Herbs

ENTREE
(SELECT THREE OPTIONS FOR ALL GUESTS):

SALMON
Honey, Roasted Vegetables

SAUTEED VEAL & SHRIMP 'M'
Spinach & Mushroom Risotto, Six Herb Marsala Sauce

GRILLED SWORDFISH
Smashed Baby Potato, Chorizo, Shishito Peppers, Saffron Cream

SHORT RIB
Mashed Potatoes, Seasonal Vegetables, Cipollini + Pimiento Demi

SHRIMP BUCATINI PASTA
Large Gulf Shrimp, 4hr. Tomato Ragout, Garlic Oil, Parmesan, Basil

DESSERT
(SELECT ONE OPTION FOR ALL GUESTS):

M CLASSIC KEY LIME PIE
Whipped Cream, Raspberry Puree, Lime Zest, Graham Cracker Crumbs

VANILLA CRÈME BRULEE
Whipped Cream, Mixed Berries, Fresh Mint

DUET CHOCOLATE MOUSSE
Fresh Berries

WATERFRONT
GRILLE