



## DINNER

### FIRST COURSE

#### FIELD OF BABY MIXED GREENS

goat cheese, dried cherries, heirloom teardrop tomatoes, marcona almonds  
champagne vinaigrette

or

#### QUEEN MARY'S CLAM CHOWDER

chives, oysters crackers

### SECOND COURSE

#### 12 OZ NEW YORK STEAK

caramelized onions, truffle mashed potato, seasonal vegetables,  
port wine reduction sauce

or

#### BLACKENED SWORDFISH

cilantro pesto risotto, pineapple salsa, seasonal vegetables

### THIRD COURSE

#### BERRY PANNA COTTA

short bread, berry compote

or

#### CRUSTLESS NEW YORK CHEESECAKE

raspberry sauce, chantilly cream

Vegetarian selections available upon request

\$50 per person++

