



Gold
Dinner Menu #2

6% sales tax & 20% gratuity
added to all charges

Starter

*Jumbo Lump Crab & Crawfish Cake
Creamed corn and scallions*

Salad

*Fresh "Burrata" Mozzarella
Kumato tomatoes, baby arugula, basil oil, aged balsamic, Hawaiian pink sea salt*

Entrees

Guest's Choice of One

*Dijon Crusted Australian Rack Of Lamb
Goat cheese mash, rosemary roasted fennel, parsnip, & asparagus*

*Lump Crab & Corn Roasted Grouper
Asparagus & wild mushroom risotto, red wine butter*

*Shellfish Panroast
Jumbo shrimp, sea scallops, clams, mussels,
spicy brandy-tarragon cream, crispy capellini cake*

*Murrays Farm Free Range Chicken Breast
Truffled mushroom, toasted garlic broccolini, fingerling potatoes, thyme chicken jus*

Dessert

Guest's Choice of One

*Liquid Center Double Chocolate Torte
Fresh cream and wild berries*

*"Crunchy Top" Jamaican Crème Brule
fresh vanilla bean and coconut rum*