

Blue Water Grill

PREMIUM DINNER

\$160 Per Person

BWG Towers

Select Two Options
Served Family-Style

APPETIZER

Select Two Options

MAIN COURSE

Select Three Options

DESSERT

Please Select Two Options

Ocean Seafood* Plateau + \$15 supplemental per person

Harvest Market & Dips

Sushi* & Sashimi* (Chef's Selection) + \$15 supplemental per person

Flavored Oysters*

Artisanal Cheeses & Charcuterie

Chopped Union Square Salad

Meyer Lemon Dressing

Line Caught Spicy Tuna* Roll

Heirloom Beets

Goat Cheese

Classic BWG Lobster Bisque

Cognac Cream

Cedar Planked Faroe Island Salmon*

Heirloom Tomato Salad

Sullivan Farmhouse Chicken

Market Vegetables

Day Boat Scallop* Grenobloise

Brioche / Capers / Lemon Brown Butter

Ginger-Soy MSC Chilean Bass* + \$16 supplemental per person

Crispy Rice Cake / Shanghai Bok Choy

Certified Angus Sirloin* + \$18 supplemental per person

Red Watercress / Pickled Red Onions /

Buttermilk Mashed Potatoes

Vegetarian Bucatini

Cherry Tomato Sauce

Chocolate Mousse

Oreo Crumble

Gelato

Chef's Selection

Sorbet

Chef's Selection

New York Cheesecake

Market Fruit Compote

Seasonal Market Fruit Dessert

Soft Drinks, Coffee and Iced Tea Included

All other beverages, including juice, bottled water, cappuccino espresso and gourmet teas, will be charged upon consumption