

# DINNER AND DESSERTS

## PLATED DINNERS

All dinners include Soup or Salad, Chefs Vegetable and Starch, Freshly Baked Bread, Iced Tea and Coffee Service

### TRUFFLED CHICKEN

Truffle Scented Breast of Chicken with Parmesan Herb Polenta and Local Vegetables

\$38

### STUFFED CHICKEN

With Lobster, Mushroom, Roasted Corn and Fresh Spinach

\$43

### GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and Avocado Relish

\$41

### JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic And White Wine

\$41

### GRILLED NEW YORK STRIP

With Onion Jam Comfit and Pinot Noir Demi

\$51

### CENTER CUT FILET

With Classic Béarnaise

\$53

### SURF AND TURFS

(All Beef options come with your choice of 6oz. Filet or 8oz Sirloin)  
*Substitute an 8oz filet for \$10 more*

### GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

\$55

### BEEF FILET AND BACON WRAPPED CHICKEN COMBO

Onion Jam Comfit, Au Gratin Potatoes and Young Vegetables

\$53

### SURF and TURF

Pan Roasted Gulf Grouper and Filet Mignon Béarnaise

\$59

## DESSERTS

\$9

### CHEESECAKE

Berry Compote, Whipped cream

### CHOCOLATE LAYERED CAKE

Passion Fruit Coulis, Organic Edible Orchid

### WHITE FRANGELICO MOUSSE IN CHOCOLATE CUP

Toasted Caramelized Hazelnuts, Fresh Berries (Gluten Free, Vegan Friendly)

### HONEY VANILLA BEAN ROASTED PEARS

Sweet Mascarpone Cream, Crunchy Spiced Granola, Cinnamon Sugar Crackers

### RICOTTA CHERRY TART

Cherry Compote, Chocolate Streusel

### CHOCOLATE FLOURLESS CAKE

Hibiscus Ganache, Hibiscus Crème Anglaise, Organic Edible Orchid (Moody Gardens Signature Dessert)