

# SUNSET DINNER SAIL

## **APPETIZERS**

#### MARINATED GOLDEN BEET PUREE AND SOURDOUGH CROSTINI

#### VEGETABLE CRUDITE WITH HERBED HUMMUS DIP

Cauliflower, Peppers, Carrots, Cucumber

# **STARTERS**

### MISO CAESAR SALAD

Parmesan, Croutons, Mso Caesar Dressing

#### HOUSEMADE HAWAIIAN ROLLS WITH WHIPPED BUTTER

### **ENTREES**

#### FRESH LOCAL CATCH

Mso Beurre-Blanc, Carlic Smashed Potatoes, Mxed Roasted Vegetables GF

#### HERB ROASTED CHICKEN

Salsa Verde, Garlic Smashed Potatoes, Mxed Roasted Vegetables GF

#### VEGAN YELLOW COCONUT CURRY

mixed vegetables, ginger rice GF

# DESSERT

### CHOCOLATE MACADAMIA NUT BROWNIE

vanilla pastry cream

#### VANILLA WHIPPED CREAM AND SEASONAL FRUIT

# OPEN BAR:

Featuring our very own "Sunset Cocktail", White Wine, Sparkling Rose, Beer on Tap, Mai Tai, Vodka, Rum and Mixers Assorted Soft Drinks, Tropical Juices and Water. For Guests 21 and Over with Valid Picture ID.

Menu Subject to change