

PINOT GRIGIO

LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread

Garlic Chicken Flatbread

Steak & Cremini Mushroom Flatbread

LUNCH ENTRÉES

Select two of the following

Grilled Chicken Salad

Kalymnos Greek Salad

Roasted Market Vegetable Sandwich

Grilled Chicken Caesar Sandwich

BBQ Steak and Blue Cheese Sandwich

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$27 per person

**not inclusive of alcohol, tax and gratuity*

Seasons
FRESH | GRILL 52.

Menu pricing subject to change. Food and beverage minimums may apply.

CHARDONNAY

LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

SOUP OR SALAD

Select one of the following

Soup of the Day
Farmer's Market Vegetable Soup
Organic Mixed Greens Salad

LUNCH ENTRÉES

Select two of the following

Seasonal Grilled Chicken Salad
Seasonal Grilled Salmon Salad
Farmer's Market Vegetable Plate
Seasonal Vegetable Pasta
Blackened Fish Tacos
Cedar Plank Salmon
Wood-Roasted Pork Tenderloin

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included
Wine pricing and pairings available upon request

\$37 per person

**not inclusive of alcohol, tax and gratuity*

Seasons 52
FRESH | GRILL

Menu pricing subject to change. Food and beverage minimums may apply.

PINOT NOIR

DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

SOUP OR SALAD

Select one of the following

Farmer's Market Vegetable Soup
Soup of the Day
Organic Mixed Greens Salad
Organic Baby Spinach Salad
Organic Arugula Salad

DINNER ENTRÉES

Select three of the following

Farmer's Market Vegetable Plate
All-Natural Grilled Chicken Breast
Wood-Roasted Pork Tenderloin
Caramelized Sea Scallops
Cedar Plank Salmon

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$50 per person

**not inclusive of alcohol, tax and gratuity*

Seasons 52
FRESH | GRILL

Menu pricing subject to change. Food and beverage minimums may apply.

CABERNET SAUVIGNON

DINNER MENU

SIGNATURE FLATBREADS

Select three of the following

Ripe Plum Tomato Flatbread

Garlic Chicken Flatbread

Spicy Chipotle Shrimp Flatbread

Steak & Cremini Mushroom Flatbread

APPETIZER

Select two of the following

Artichoke-Parmesan Crostini

Chilled Shrimp Cocktail

Grilled Chicken Skewers

SOUP OR SALAD

Select one of the following

Farmer's Market Vegetable Soup

Soup of the Day

Organic Mixed Greens Salad

Organic Baby Spinach Salad

Organic Arugula Salad

DINNER ENTRÉES

Select three of the following

Farmer's Market Vegetable Plate

All-Natural Grilled Chicken Breast

Wood-Roasted Pork Tenderloin

Oak-Grilled Filet Mignon

Caramelized Sea Scallops

Cedar Plank Salmon

Chef's Inspiration Seasonal Grilled Fish

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$70 per person

**not inclusive of alcohol, tax and gratuity*

Seasons 52
FRESH | GRILL

Menu pricing subject to change. Food and beverage minimums may apply.

SIGNATURE

LUNCH MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread

Garlic Chicken Flatbread

Steak & Cremini Mushroom Flatbread

FAMILY-STYLE LUNCH ENTRÉES

Select three of the following

Roasted Market Vegetable Sandwich

Organic Baby Spinach Salad

Seasonal Grilled Chicken Salad

Shrimp Penne Pasta

BBQ Steak and Blue Cheese Sandwich

Grilled Chicken Caesar Sandwich

Seasonal Grilled Salmon Salad

Blackened Fish Tacos

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request

\$32 per person

**not inclusive of alcohol, tax and gratuity*

Seasons
FRESH | GRILL 52

Menu pricing subject to change. Food and beverage minimums may apply.

SIGNATURE

DINNER MENU

SIGNATURE FLATBREADS

Select two of the following to share

Ripe Plum Tomato Flatbread
Garlic Chicken Flatbread
Steak & Cremini Mushroom Flatbread

SOUP OR SALAD

Select one of the following

Farmer's Market Vegetable Soup
Soup of the Day
Organic Mixed Greens Salad
Organic Baby Spinach Salad

FAMILY-STYLE DINNER ENTRÉES

Select three of the following to share

All-Natural Grilled Chicken Breast
Wood-Roasted Pork Tenderloin
Caramelized Sea Scallops
Shrimp Penne Pasta
Cedar Plank Salmon
Oak-Grilled Filet Mignon

Family-Style Entrées Served with a Fresh Market Vegetable Bouquetiere

DESSERT

Seasons 52's Award-Winning Mini Indulgences
Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included
Wine pricing and pairings available upon request

\$60 per person

**not inclusive of alcohol, tax and gratuity*

Seasons
FRESH | GRILL | 52

Menu pricing subject to change. Food and beverage minimums may apply.

RECEPTION

M E N U

SIGNATURE FLATBREADS

Priced per Flatbread

Ripe Plum Tomato Flatbread	\$8.00
Garlic Chicken Flatbread	\$8.80
Spicy Chipotle Shrimp Flatbread	\$9.95
Steak & Cremini Mushroom Flatbread	\$9.15

HORS D'OEUVRES

Priced by the dozen

Artichoke-Parmesan Crostini	\$14
Chilled Shrimp Cocktail	\$25
Lemongrass Sea Scallops	\$30
Chicken or Shrimp Quesadilla	\$17
Tuna Tartare Sushi Roll	\$22
Pork Tenderloin Medallions	\$26
BBQ Chicken Skewers	\$24
Spinach Stuffed-Mushrooms	\$20

MINI INDULGENCES & DESSERT WINE PARTY

Individual servings of classic desserts

Flight of Mini Indulgences (9 minis)	\$22.50
Mini Indulgence Celebration Tower (18 minis)	\$42.50
Dessert wines and after dinner cordials (menu pricing)	

**not inclusive of alcohol, tax and gratuity*



Menu pricing subject to change. Food and beverage minimums may apply.

CHEF'S TABLE MENU

WINE PAIRING

BY

MASTER SOMMELIER GEORGE MILIOTES

AMUSE

Seared Tuna with Ginger Relish

MARQUES DE GELIDA, BRUT, CAVA '06/'07

FIRST COURSE

Artichoke & Goat Cheese Flatbread

with leaf spinach, balsamic onions, and roasted peppers

Chipotle Shrimp Flatbread

with roasted poblanos, grilled pineapple and feta cheese

AVELEDA VINHO VERDE, PORTUGAL 2009

SECOND COURSE

Organic Salmon and Lemongrass Sea Scallop on a Cedar Plank

MER SOLEIL CHARDONNAY, CENTRAL COAST 2008

THIRD COURSE

Organic Arugula Salad

with grilled portobello, pine nuts, parmesan cheese and truffle dressing

SINSKEY PINOT NOIR, CARNEROS 2007

FOURTH COURSE

Sonoma Goat Cheese Ravioli

with roasted garlic, basil and light tomato broth

RETROMARCIA CHIANTI CLASSICO 2008

FIFTH COURSE

Mesquite-Grilled Lamb T-bone Chop and Roasted Artichoke Stuffed Shrimp

with truffle mashed potatoes and seasonal vegetables

MARKHAM PETITE SIRAH, NAPA 2004

DESSERT

Seasons 52's Award-Winning Mini Indulgences

Individual servings of classic desserts

\$117 per person with wine pairings | \$77 menu only

**not inclusive of alcohol, tax and gratuity*

Seasons 52
FRESH | GRILL

Menu pricing subject to change. Food and beverage minimums may apply.