RESTAURANT WEEK
DINNER MENU

Seasons 52
FRESH GRILL | WINE BAR

FIRST COURSE *Select one of the following*

SEASONAL CUP OF SOUP

LOBSTER BISQUE +$2

ROMAINE CAESAR SALAD

SPINACH AND STRAWBERRY SALAD

FIELD GREENS SALAD

SECOND COURSE *Select one of the following*

CEDAR PLANK-ROASTED SALMON*

WOOD-GRILLED DRY-RUBBED PORK CHOP*

CARAMELIZED GRILLED SEA SCALLOPS

WOOD-GRILLED KONA CRUSTED LAMB LOIN*

SIDE TO SHARE *Choice of one per couple*

TRUFFLED RISOTTO

MAC 'N' CHEESE

CARAMELIZED BRUSSELS SPROUTS

THIRD COURSE

MINI INDULGENCE DESSERT

$43 PER PERSON

WINES

Enhance your experience with these wines that pair perfectly with our menu.

	5 oz	btl
SPARKLING		
Riondo, Prosecco, Veneto, Italy NV	9	44
Jansz, Brut Rosé, Tasmania, Australia NV	12	59

	3 oz	6 oz	9 oz	btl
WHITE				
La Crema, Chardonnay, Monterey, California '23	7	13	19	51
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '24/'25	8	15	22	59
RED				
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	7	14	21	55
RouteStock, Cabernet Sauvignon, Napa Valley, California '23	9	17	25	67

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

**CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.*

RW-1-0326_W3