

Sails Menu

For All Heirs 12 Years of Age and Younger

SELECT 2-COURSE 69 PER PERSON

SELECT ONE OPTION FROM EACH COURSE

ENTRÉE

TRUFFLE RISOTTO black truffle, piave vecchio, mascarpone

LINGUINI clams, nori, calabrian chili, sea broth

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio

LOBSTER RAVIOLI roasted lobster, glazed salsify, shellfish reduction

LOBSTER MAC & CHEESE millet macaroni, piave vecchio, mascarpone, gruyere
(supplemental 18)

“LITTLE JOE” TENDERLOIN Australian beef, coffee roasted onions, natural beef jus

ORGANIC CHICKEN house made chicken-feta sausage, broccolini, pistachio cream, red pepper

DESSERT

SIMPLE FRUIT PLATE mountain honey, seasonal fruit selection

HOUSE MADE ICE CREAM choice of vanilla or chocolate house made ice cream

STICKY TOFFEE PUDDING brown sugar caramel, candied pecans, house made vanilla ice cream

VALRHONA CHOCOLATE SOUFFLÉ crème anglaise, house made vanilla ice cream
(supplemental 10)

22% SERVICE CHARGE IS ADDED TO EACH CHECK

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.