



## WHAT'S GOOD THIS SUMMER

Seasons 52 is all about what's good now. From using ingredients at their peak of freshness to rustic cooking techniques that bring out natural flavors. And right now, that means new dishes that celebrate summer. Heirloom Tomato & Haas Avocado Salad. Seasonal fruits and vegetables like watermelon and sweet summer corn. Delicious Caramelized Grilled Sea Scallops and Summer Corn Soup. You'll wish the season would go on forever. Discover what's good now this summer at Seasons 52.

- Caramelized Grilled Sea Scallops with sweet corn risotto, snap peas and toybox tomatoes
- Summer Corn Soup with crispy bacon and chives
- Heirloom Tomato & Haas Avocado Salad with arugula, 15-year aged balsamic and grilled bruschetta
- Sweet Corn & Ricotta Ravioli with roasted red peppers, bacon and chives
- BBQ Chicken Salad with baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, gorgonzola and a cumin-lime vinaigrette

DISCOVER WHAT'S GOOD NOW  
ON OUR SUMMER MENU

**Seasons**  
52  
FRESH | GRILL

**P I N O T   G R I G I O**  
**L U N C H   M E N U**

**SIGNATURE FLATBREADS**

-- *Select two of the following to share* --

Roasted Roma Tomato

Garlic Pesto Chicken

Blackened Steak & Blue Cheese

Artichoke & Laura Chenel Goat Cheese

**LUNCH ENTRÉES**

-- *Select two of the following for guests to choose from* --

- *Plated entrées include individual choice of side* •
- *Sharing platter entrées include sides for the table* •

BBQ Grilled Chicken Salad

Crab Cake Sandwich

Grilled Chicken Caprese Sandwich

Signature Burger

**DESSERT**

Mini Indulgence Desserts

Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

*Wine pricing and pairings available upon request*

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**\$30 PER PERSON**

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



**S I G N A T U R E**  
**L U N C H M E N U**

**SIGNATURE FLATBREADS**

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

**LUNCH ENTRÉES**

-- Select two of the following for guests to choose from --

- Plated entrées include individual choice of side •
- Sharing platter entrées include sides for the table •

Vegetarian Black Bean & Roasted Pepper Soft Taco  
BBQ Grilled Chicken Salad  
Wood-Grilled Flat Iron Steak Salad  
Sesame Grilled Salmon Salad  
Grilled Chicken Caprese Sandwich  
Signature Burger

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

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

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**\$35 PER PERSON**

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



**C H A R D O N N A Y**  
**L U N C H M E N U**

**SIGNATURE FLATBREADS**

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

**SOUP OR SALAD**

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens Salad

**LUNCH ENTRÉES**

-- Select three of the following for guests to choose from --

BBQ Grilled Chicken Salad  
Sesame Grilled Salmon Salad  
Boneless Beef Short Ribs  
Cedar Plank-Roasted Salmon  
Wood-Grilled Pork Tenderloin

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

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

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**\$40 PER PERSON**

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



P I N O T   N O I R  
D I N N E R   M E N U

**SIGNATURE FLATBREADS**

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

**SOUP OR SALAD**

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens  
Seasonal Spinach Salad  
Crisp Romaine & Kale Caesar

**DINNER ENTRÉES**

-- Select three of the following for guests to choose from --

Southern-Style Shrimp and Grits  
All-Natural Roasted Half Chicken  
Boneless Beef Short Rib  
Wood-Grilled Pork Tenderloin  
Caramelized Grilled Sea Scallops  
Cedar Plank-Roasted Salmon

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

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

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**\$53 PER PERSON**

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



**S I G N A T U R E**  
**D I N N E R M E N U**

**SIGNATURE FLATBREADS**

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

**SOUP OR SALAD**

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens  
Crisp Romaine & Kale Caesar  
Seasonal Spinach Salad

**DINNER ENTRÉES**

-- Select three of the following for guests to choose from --

All-Natural Roasted Half Chicken  
Caramelized Grilled Sea Scallops  
Cedar Plank-Roasted Salmon  
Boneless Beef Short Rib  
Wood-Grilled Filet Mignon

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

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

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**\$63 PER PERSON**

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



C A B E R N E T   S A U V I G N O N  
D I N N E R   M E N U

**SIGNATURE FLATBREADS**

-- Select three of the following to share --

Roasted Roma Tomato

Garlic Pesto Chicken

Blackened Steak & Blue Cheese

Artichoke & Laura Chenel Goat Cheese

**APPETIZERS**

-- Select two of the following to share --

Spinach Stuffed Mushroom Caps

Chilled Shrimp Cocktail

Grilled Chicken Yakitori Skewers

**SOUP OR SALAD**

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)

Organic Field Greens

Seasonal Spinach Salad

Crisp Romaine & Kale Caesar

**DINNER ENTRÉES**

-- Select three of the following for guests to choose from --

Boneless Beef Short Rib

Lobster Ravioli

Wood-Grilled Filet Mignon

Asian-Glazed Chilean Sea Bass

Caramelized Grilled Sea Scallops

Cedar Plank-Roasted Salmon

Chef's Seasonal Fish

**DESSERT**

Mini Indulgence Desserts

Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

*Wine pricing and pairings available upon request*

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**\$73 PER PERSON**

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

**Seasons**  
FRESH | GRILL 52

**R E C E P T I O N**  
**M E N U**

**SIGNATURE FLATBREADS**

-- Priced per flatbread --

Roasted Roma Tomato \$8.8

Garlic Pesto Chicken \$9.3

Blackened Steak & Blue Cheese \$10.2

Artichoke & Laura Chenel Goat Cheese \$9.9

Lobster & Mozzarella \$15.3

**HORS D'OEUVRES**

-- Priced by the dozen --

Braised Beef Crostini \$26

Wood-Grilled Meatballs \$19

Chilled Shrimp Cocktail \$30

Bamboo Skewered Sea Scallops \$31

Pan Seared Tuna Tataki Amuse \$19

Grilled Chicken Yakitori Skewers \$25

Spinach Stuffed Mushroom Caps \$20

Seasonal Ratatouille Amuse \$12

Truffle & Roasted Mushroom Tart \$20

Kona-Crusted Lollipop Lamb Chops \$37

**MINI INDULGENCES & DESSERT WINE PARTY**

-- Individual servings of classic desserts --

Flight of Mini Indulgences (7 minis) \$21

Mini Indulgence Celebration Tower (18 minis) \$50

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



C H E F ' S T A B L E  
M E N U

**AMUSE**

Chef's Amuse Bouche

**FIRST COURSE**

Chef's Seasonal Flatbread  
Lobster & Mozzarella

*roasted sweet peppers, slivered scallion, and lobster sour cream*

**SECOND COURSE**

Caramelized Grilled Scallops  
*with seasonal risotto*

**THIRD COURSE**

Seasonal Spinach Salad

**FOURTH COURSE**

Seasonal Ravioli

**FIFTH COURSE**

Filet & Lobster Tail

*seasonal vegetables, Yukon Gold mash, red wine sauce*

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

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**\$80 PER PERSON**

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**MASTER SOMMELIER WINE PAIRINGS AVAILABLE UPON REQUEST**

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

