



WHAT'S GOOD THIS SPRING

Seasons 52 is all about what's good now. From using ingredients at their peak of freshness to rustic cooking techniques that bring out the natural flavors of food. And right now, that means new dishes that celebrate spring. Sesame Grilled Salmon salad. Spring vegetables like English peas, asparagus and California golden beets. Delicious Meyer Lemon & Ricotta Ravioli. You'll wish the season would go on forever. Discover what's good now this spring at Seasons 52.

- Crispy Prosciutto & Asparagus Flatbread with Camembert cheese and chervil
- Sesame Grilled Salmon salad with organic greens, mango, jicama, lemongrass sauce and a toasted sesame dressing
- California Golden Beets with Laura Chenel goat cheese, toasted pistachios and micro basil
- Caramelized Grilled Sea Scallops with lemon risotto, English peas and roasted asparagus
- Meyer Lemon & Ricotta Ravioli with brown butter, roasted peppers and English peas

DISCOVER WHAT'S GOOD NOW
ON OUR SPRING MENU

Seasons
FRESH | GRILL **52**

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 Chicken Salad

Lump 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

\$32 PER PERSON

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

*CONTAIN (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.

SIGNATURE LUNCH MENU

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 Tasting

BBQ Chicken 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

\$37 PER PERSON

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

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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 Chicken Salad
*Sesame Grilled Salmon Salad
Boneless Beef Short Rib
*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

\$42 PER PERSON

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

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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

\$55 PER PERSON

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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

\$65 PER PERSON

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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

*Wood-Grilled Filet Mignon

Asian-Glazed Chilean Sea Bass

Caramelized Grilled Sea Scallops

*Cedar Plank-Roasted Salmon

Seasonal Fish from Chef's Suggestions

DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

Wine pricing and pairings available upon request

\$75 PER PERSON

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

SIGNATURE FLATBREADS

-- Priced per flatbread --

Roasted Roma Tomato \$9.6

Garlic Pesto Chicken \$9.9

Blackened Steak & Blue Cheese \$10.8

Artichoke & Laura Chenel Goat Cheese \$10.6

Lobster & Mozzarella \$15.9

HORS D'OEUVRES

-- Priced by the dozen --

Braised Beef Crostini \$27

Wood-Grilled Meatballs \$20

Chilled Shrimp Cocktail \$31

Bamboo Skewered Sea Scallops \$32

*Pan Seared Handline Tuna Tataki Amuse \$20

Grilled Chicken Yakitori Skewers \$26

Spinach Stuffed Mushroom Caps \$21

Seasonal Ratatouille Amuse \$13

Truffle & Roasted Mushroom Tart \$21

*Kona-Crusted Lollipop Lamb Chops \$38

MINI INDULGENCES & DESSERT WINE PARTY

-- Individual servings of classic desserts --

Flight of Mini Indulgences (7 minis) \$21

Mini Indulgence Celebration Tower (18 minis) \$50

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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

SECOND COURSE

Caramelized Grilled Scallops

lemon risotto, English peas, roasted asparagus

THIRD COURSE

Spinach Salad

spring strawberries, pea tendrils, toasted almonds, Gorgonzola, white balsamic vinaigrette

FOURTH COURSE

Meyer Lemon & Ricotta Ravioli

brown butter, roasted peppers, English peas

FIFTH COURSE

*Filet & Lobster Tail

sauté of vegetables, Yukon mash, red wine sauce

DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

\$82 PER PERSON

SOMMELIER WINE PAIRINGS AVAILABLE UPON REQUEST

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