



## DINNER MENU

### APPETIZER

Select one of the following to share

ROASTED TOMATO

PESTO CHICKEN AND FRESH  
MOZZARELLA

SEASONAL SELECTION

Select one of the following

FIELD GREENS

ROMAINE AND KALE CAESAR

SEASONAL SPINACH SALAD

### ENTRÉE

Select one of the following

CEDAR PLANK ROASTED SALMON

WOOD-GRILLED PORK TENDERLOIN

HAND-ROLLED LASAGNA

ALL-NATURAL ROASTED HALF  
CHICKEN

### DESSERT

MINI INDULGENCE DESSERTS

**\$35**

(Not inclusive of tax and gratuity)

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

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand (sustainable)	\$12.50/ \$50
Chateau Ste. Michelle 'Mimi', Chardonnay, Horse Heaven Hills	\$9.50/\$38
Gascon, Malbec, Mendoza, Argentina	\$10.50/\$42
Markham 'Cellar 1879, Cabernet Sauvignon, Napa Valley	\$19.50/\$78

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CORALGABLESCULINARYMONTH.COM

