

ST. PATRICK'S DINNER SHOW

Featuring T Fox

AMUSE-BOUCHE

BANGERS & MASH SKEWER (GF)

a bite-sized nod to a pub classic—savory sausage with creamy potato.

SALAD COURSE

IRISH PUB SALAD (GF)

*spring greens, asparagus tips, roasted beets, cured egg, grape tomatoes
simple, earthy, and fresh—just like the Irish countryside.*

ENTRÉES

(please select one)

CORNED BEEF & CABBAGE

*slow-braised in guinness, served with buttered fingerling potatoes
a timeless irish staple*

ROASTED CHICKEN (GF)

*herb-roasted and finished with a whiskey cream sauce
accompanied by roasted root vegetables.*

BEER-BATTERED COBIA

*crisp golden fry with pea pesto, winter greens & herb salad
Finished with preserved lemon vinaigrette.*

DESSERT (preset)

GRASSHOPPER TRIFLE

*Layers of chocolate pot de crème, crème de menthe mouse, and brownie crumble
A sweet, spirited finish to the evening.*

THE
*Regency
Room*