

GROUP DINING DINNER MENU

soup of the day

or

local mixed greens, apple, champagne vinaigrette

risotto, wild mushrooms, english peas, asparagus, carrots, parmesan

or

fish of the day, broccolini, snap peas, carrots, asparagus, english peas, romesco

or

roasted half chicken, mashed potatoes, pole beans, meyer lemon-caper jus

or

moroccan-braised lamb shank, golden raisin and toasted almond couscous

gelato of the day

or

sorbet of the day

or

chocolate-hazelnut mousse bar, raspberry and chocolate sauces

\$68.00 per person includes coffee, tea, and iced tea

20% gratuity and 8% sales tax will be added - room charge may apply

does not include alcoholic beverages or corkage

our menus are seasonally prepared, occasional changes can be expected