

GROUP DINING LUNCH MENU

soup of the day

or

local mixed greens, apple, champagne vinaigrette

roasted stuffed eggplant, chickpeas, tomatoes, kalamata olives, pine nuts,
basil pesto

or

salmon burger, arugula, tomato, lemon-dill aioli, local mixed greens

or

roasted boneless half chicken, gluten free gnocchi, wild mushroom ragout,
truffle oil

or

braised short rib bourguignon, autumn root vegetables, mushrooms,
cipollini onions, red wine reductions

gelato of the day

or

sorbet of the day

or

flourless chocolate cake, chantilly cream

\$55.00 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