

GROUP DINING LUNCH MENU

(served family style)

flash fried calamari with a spicy chipotle chili glaze and pickled ginger
crispy pork belly lettuce cups, pickled vegetables, cilantro, ginger
crostini, k and j orchards pear, goat cheese, arugula

soup of the day

or

local mixed greens, apple, champagne vinaigrette

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

or

pan roasted salmon, jade pearl rice, bok choy, bell pepper, carrots, miso broth

or

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

or

braised short ribs, autumn root vegetables, wild mushrooms, red wine reduction

gelato of the day

or

sorbet of the day

or

flourless chocolate cake, chantily cream

\$63.00 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