

GROUP DINING DINNER MENU

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, carrots, bell pepper,
shiitake mushrooms, miso broth

or

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

or

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

gelato of the day

or

sorbet of the day

or

flourless chocolate cake, chantilly cream

\$68 per person includes coffee, tea, and iced tea
20% gratuity, and 7.75% sales tax will be added on- room charge may apply
does not include alcoholic beverages, or corkage
our menus are seasonally prepared, occasional changes can be expected