

GROUP DINING DINNER MENU

(served family style)

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

local mixed greens, apple, champagne vinaigrette

or

soup of the day

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

or

pan roasted salmon, jade pearl rice, bok choy, carrots, bell peppers, shiitake
mushrooms, miso broth

or

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

or

braised short ribs, autumn root vegetables, wild mushrooms, bordelaise

gelato of the day

or

sorbet of the day

or

flourless chocolate cake, chantilly cream

\$78.00 per person includes coffee, tea, and iced tea

20% gratuity, and 7.75% sales tax will be added, and are subject to change

room charge may apply

does not include alcoholic beverages, soft drinks, juice, bottled water, or corkage

our menus are prepared seasonally and are subject to change