

## GROUP DINING DINNER MENU

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(served family style)

dungeness crab cakes, heirloom carrot, daikon, arugula, frisee, lemon aioli  
crispy braised pork belly lettuce cups, pickled vegetables, cilantro, ginger  
cheese plate, k and j orchards fruit, candied nuts, model bakery bread

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soup of the day

or

endive and pear salad, candied walnuts, goat cheese, dijon vinaigrette

or

hearts of romaine, caesar dressing, croutons, parmesan cheese

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day boat scallops, parsnip puree, thumbelina carrots, snap peas, curry-carrot jus

or

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

or

grilled new york steak, fingerling potatoes, roasted carrots, caramelized onions,  
red wine compound butter

or

butternut squash ravioli, ricotta, roasted chestnuts, fried sage, brown butter

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lemon meringue pie, blackberry coulis

or

flourless chocolate cake, chantilly cream

or

huckleberry cheesecake, white chocolate ganache, meyer lemon whipped cream

\$98 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