

GROUP DINING LUNCH MENU

soup of the day

or

local mixed greens, apple, champagne vinaigrette

pasta primavera, local summer vegetables, extra virgin olive oil, parmesan

or

roasted boneless half chicken, mashed potatoes, pole beans, lemon caper sauce

or

sesame crusted seared ahi tuna (seared rare) salad of butter lettuce, marble potatoes, roasted beets, pole beans, farm egg, citrus vinaigrette

or

red wine braised short ribs, mashed potatoes, sauteed broccolini

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