

## group dining

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soup of the day

or

local mixed greens, apple, champagne vinaigrette

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

or

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

or

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

or

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

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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