

## GROUP DINING DINNER MENU

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(served family style)

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

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soup of the day

or

artichoke salad, portobello mushrooms, fava beans, shaved asparagus,  
goat cheese, creamy lemon dressing

or

hearts of romaine, caesar dressing, croutons, parmesan cheese

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seared day boat scallops, roasted corn, summer squash, chery tomatoes, epazote

or

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

or

filet mignon, garlic and herb roasted potatoes, asparagus, chimicurri

or

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

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lemon meringue pie, blackberry coulis

or

flourless chocolate cake, chantilly cream

or

fromage blanc cheesecake, k and j orchards stone fruit

\$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