

GROUP DINING

appetizers (one piece per person)

crab cake, papaya-hijiki salad, sesame vinaigrette, garden herbs, sriracha aioli
crispy braised pork belly lettuce cup, pickled vegetables, cilantro, sambal aioli ginger
crostini, k and j orchards pear, goat cheese, arugula

green salad, apple, champagne vinaigrette

or

soup of the day

gluten free roasted vegetable lasagna, eggplant "noodles", zucchini, carrot, mushroom
duxelle, mozzarella

or

pan roasted mary's chicken breast, marble potatoes, pole beans, caper brown butter
sauce

or

pistachio and parmesan crusted wild king salmon, corn, corn puree, summer squash,
grilled corn, pea tendrils, basil oil

or

pappardelle pasta, red wine braised pork shoulder, corn, cherry tomatoes, garden
herbs, grana padano

gelato of the day

or

sorbet of the day

or

new york cheesecake, berry compote

*\$78 per person includes coffee, tea, and iced tea 21% gratuity, and 8% 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*