

# GROUP DINING

(1 piece per person) crab cake, papaya-hijiki salad, sesame citrus 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

\*\*\*soup of the day or summer fruit salad, local mixed greens, toasted almonds, goat cheese, champagne vinaigrette

or little gem lettuce, caesar dressing, croutons, parmesan cheese\*\*\* pistachio and parmesan crusted wild king salmon, corn, corn puree, summer squash, grilled corn, pea tendrils, basil oil

or grilled new york steak, potato and summer squash gratin, chimichurri

or

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

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

\*\*\*lemon meringue pie, graham cracker crust

or

warm brownie sundae, vanilla gelato, chocolate sauce, caramel sauce, chantilly cream

or new york cheesecake, berry compote

\$98 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