

GROUP DINING

appetizers (one piece per person)

sweet fried coconut prawn, thai chili sauce

crispy braised pork belly lettuce cup, pickled vegetables, cilantro, sambal aioli ginger
crostini, k and j orchards pear, goat cheese, arugula

green salad, apple, red wine vinaigrette

or

soup of the day

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

or

pan roasted airline chicken breast, tostones, haricot verts, chicken jus

or

fusilli pasta, red wine braised pork ragu, basil bread crumbs, grana padano

or

pan roasted wild king salmon, charred corn succotash, pole beans,
cherry tomatoes, corn pudding

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*