

# GROUP DINING

(1 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

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

or little gem lettuce, caesar dressing, croutons, parmesan cheese \*\*\*pan roasted wild  
king salmon, charred corn succotash, pole beans,

cherry tomatoes, corn pudding

or grilled new york steak, potato puree, delta asparagus, cipollini onions, bordelaise  
sauce

or

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

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