

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 stone fruit, ricotta, arugula

soup of the day

or

stone fruit salad, red leaf little gem lettuce, goat cheese, garden herbs, balsamic vinaigrette

or

little gem lettuce, caesar dressing, croutons, parmesan cheese

pan roasted boneless half chicken, arugula and spring vegetable panzanella salad, sherry vinaigrette

or

whole roasted branzino, marble potatoes, olives, capers, garlic

or

grilled filet mignon, sauteed pole beans, wild mushroom cream sauce

or

pappardelle primavera, sweet peas, cherry tomatoes, fava beans, pesto, farmer's cheese

lemon meringue pie, graham cracker crust

or

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

or

cinnamon-apple bread pudding, vanilla gelato

\$105 per person includes coffee, tea, and iced tea

23% 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