

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

asian pear salad, frisee, toasted walnuts, point Reyes blue cheese, champagne vinaigrette

or

little gem lettuce, caesar dressing, croutons, parmesan cheese

pan roasted boneless half chicken, mashed potatoes, mushroom ragout, truffle oil

or

whole roasted branzino, autumn vegetables, butternut squash puree, whole grain mustard-sage jus

or

grilled filet mignon, sauteed pole beans, mushroom-cabernet jus

or

roasted cauliflower steak, quinoa, golden raisins, walnuts, roasted garlic, sherry vinaigrette

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