

# Group Dining Lunch Menu



soup of the day

or

butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette



grilled polenta with mushrooms, tomatoes, wilted greens and balsamic glaze

or

pan seared sea bass with baby carrots and bok choy, shrimp miso sauce, shiitake salad

or

roasted chicken breast with mashed potatoes, wild mushrooms, chicken jus and truffle oil

or

filet mignons with potato-leek risotto, sautéed spinach and cabernet sauce



gelato or sorbet

or

chocolate and hazelnut mousse bars with fresh berries and chocolate sauce

\$45.00 per person includes coffee, tea, and iced tea

20% gratuity and 8.75% sales tax will be added - room charge may apply

does not include alcoholic beverages or corkage

our menus are seasonally prepared; occasional changes can be expected

10/19/09