

Group Dining Dinner Menu



soup of the day

or

butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette



grilled polenta napoleon with garden vegetables, fresh mozzarella 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

kobe top sirloin steak with rancho gordo white beans, broccoli rabe and onion rings



gelato or sorbet of the day

or

chocolate and hazelnut mousse bars with fresh raspberries and chocolate sauce

\$60.00 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
available sunday through thursday
our menus are seasonally prepared, occasional changes can be expected