



lunch menu 27.50 per person

appetizers

choice of one

organic garden vegetable salad

cherry tomatoes, watermelon radish, beets, cucumber, red onion, croutons, balsamic vinaigrette

caesar salad

romaine lettuce, croutons, parmesan, caesar dressing

roasted tomato soup

shaved parmesan, pesto, grilled baguette

classic ½ lb burger

lettuce, tomato, onion, cheddar, garlic aioli, brioche bun

angel hair pasta pomodoro

tomato, garlic, burrata cheese, pesto, parmesan

dijon marinated organic mary's farm chicken breast

truffle fries, baby vegetables, thyme chicken jus

grilled salmon salad

asparagus, soft boiled egg, creamer potatoes, baby beets, oranges, cranberry bread croutons, tarragon vinaigrette

bread pudding

bourbon anglaise

trio of gelato

whipped cream, fruit

entrees

choice of one

dessert

choice of one

includes fresh roasted coffee, iced tea, soft drinks

These are sample menus with minimum pricing for food and beverage options. We are pleased to accommodate for vegetarians and customization requests. Please advise the Manager of any dietary restrictions. Prices are subject to change.

plate 38

kitchen and bar

dinner menu 39 per person

appetizers

choice of one

organic garden vegetable salad

cherry tomatoes, watermelon radish, beets, cucumber, red onion, croutons, balsamic vinaigrette

caesar salad

romaine lettuce, croutons, parmesan, caesar dressing

roasted tomato soup

shaved parmesan, pesto, grilled baguette

tuna tartare tacos

crispy wonton shell, avocado, cilantro crème fraiche, micro shiso, chayote squash

entrees

choice of one

angel hair pasta pomodoro

tomato, garlic, burrata cheese, pesto, parmesan

dijon marinated organic mary's farm chicken breast

truffle fries, baby vegetables, thyme chicken jus

garlic and rosemary marinated skirt steak

whipped potatoes, grilled asparagus, brandy peppercorn sauce

dessert

choice of one

bread pudding

bourbon anglaise

trio of gelato

whipped cream, fruit

includes fresh roasted coffee, iced tea, soft drinks

These are sample menus with minimum pricing for food and beverage options. We are pleased to accommodate for vegetarians and customization requests. Please advise the Manager of any dietary restrictions. Prices are subject to change.

plate 38

kitchen and bar

dinner menu 47 per person

appetizers

select 3 options for guests to have choice of one

tuna tartare tacos

crispy wonton shell, avocado, cilantro crème fraiche, micro shiso, chayote squash

caesar salad

romaine lettuce, croutons, parmesan, caesar dressing

roasted baby beet salad

baby arugula, humbolt fog goat cheese, pine nuts, orange segments, blood orange vinaigrette

wild mushroom bisque cappuccino

white truffle foam, porcini dust

shrimp and grits

achiote marinated shrimp, "grist & toll" cheddar polenta, pancetta, paquillo peppers

steamed salt spring mussels

wilted spinach, pernod, herb butter, baguette

pan seared striped bass beluga

lentils with corn and english peas, spanish chorizo, spinach, clam saffron broth

frutti di mare

house-made squid ink pasta, mixed shellfish, merguez sausage, arugula, roasted tomato broth

dijon marinated organic mary's farm chicken breast

wild mushroom truffle risotto | baby vegetables | thyme chicken jus

7oz grilled filet mignon

crispy creamer potatoes with blue cheese fondue, melange of baby vegetables, bordelaise

chocolate ganache praline tart hazelnut gelato

bread pudding bourbon anglaise

apple tart hazelnut streusel, vanilla gelato

entrees

choice of one

dessert

choice of one

includes fresh roasted coffee, iced tea, soft drinks

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