

# **SELECT A LA CARTE MENU #1**

EXECUTIVE CHEF · ANDREW LOFT

## **OFFERED SUNDAY, TUESDAY, THURSDAY & SATURDAY**

This menu is included in the Conference Package.

**Non-Package Guests:** \$75.00 per person



*(For groups under 35, Guests can order their choices on the night of the dinner)  
(For groups over 35 and up to 45, please pre-select the same appetizer for all  
– choice of entrée on night)*

### **APPETIZERS**

**Smoked Tomato Bisque**

Cacio Di Roma, Basil Seedlings

~ or ~

**Crisp Endives**

Blood Orange, Ricotta Salata, Heirloom Radishes, Shallot Vinaigrette

~ or ~

**Arancini**

Prosciutto Cotto, Parmigianino, Arugula Pesto, Aioli

### **ENTRÉES**

**Steak Frites**

8oz California Cut AAA Striploin, Parmesan Fries, Seasonal Fresh Local Vegetables,  
Roasted Garlic Butter, Red Wine Sauce

~ or ~

**Roasted Half Game Hen**

Lemon and Herb Marinade, Confit Potato, Seasonal Local Vegetables, Truffle Chicken Jus

~ or ~

**Pan Seared Rainbow Trout**

Mustard Crust, Seasonal Vegetables, Potato Hache, Buerre Rouge

~ or ~

**Cavatelli**

Mushrooms, Spinach, Garlic, Chives, Parmesan Cream

### **DESSERT**

**Pastry Chef's Choice**

*Coffee and Tea Service*

*All prices subject to taxes and gratuities.*