



Dinner Menu

available from 5p-9p

Dial 0 from your

In Room Phone to Order

FIRST

- * ROASTED SWEET POTATO 11
Cherry Tomatoes. Green Onion. Arugula. Parmigianino Reggiano.
Red Wine Vinegar. Extra Virgin Olive Oil.
- * CLAMS PUTTANESCA 15
Littleneck Clams. Puttanesca Cream Sauce.
Parmigianino Reggiano. Parsley. Kalamata Tapenade.
- * BRATWURST WITH MUSTARD 12
Cold Braised Red Cabbage. Pickled Apples. Sweet Mustard.

SECOND

- * MISO MUSHROOM SOUP 9
Aged Balsamic Vinegar. White Truffle Oil.
- * ICEBERG WEDGE SALAD 9
Bacon Lardons. Danish Blue Cheese. Chilled Heirloom Tomato
Sauce. Tarragon Ranch.

THIRD

- * VEGETABLE CURRY 30
Roasted Red Peppers. Tomatoes. Chickpeas. Potatoes. Broccoli.
Peas. Cashews. Mint. Jasmine Rice. Coconut Curry Sauce.

- * RED SNAPPER 39
Brussels Sprout and Bacon Salad. Braised White Beans. Lemon
Vinaigrette.

- ROASTED CHICKEN 36
Lemon Honey Glaze. Roasted Red Peppers in Adobo. Baked Arti-
chokes with Herbed Breadcrumbs. Black Pepper Mayonnaise.

- + * DUCK A L'ORANGE 32
Swiss Chard Braised in Duck Fat. Sweet Potato Gnocchi.
Orange Supreme. Grand Marnier Citrus Sauce.

- PORK CHEEK PAPPARDELLE 34
Pork Ragu. Herbed Ricotta. Parmigiano Reggiano. Lemon Zest.
Parsley. Handmade Pasta. Focaccia Bread.

- + * 14 OZ RIBEYE 55
Sautéed Broccolini with Toasted Garlic. Smashed Fingerling "au
Gratin". Charred Molasses. Smoked Vermouth Butter.

A service fee of 22% and a \$5.00 delivery charge
will be added to all in-room dining orders

* Gluten Free Option

+ Consuming raw or undercooked meats, poultry, seafood, shell-
fish, or eggs may increase your risk of food borne illness, especially
if you have certain medical conditions.

***Please note that due to local restrictions, there is no alcohol
served on Sundays.