



Tasting Menus ~ Spring

## Dinner Menu Tasting

a multi-course sampling of some highlights from our current dinner menu

### Grape & Blue Cheese Flatbread

arugula, balsamic glaze

### Crab Cake

artichoke aioli, fennel carrot parsnip slaw

### Garden Vegetable Salad

spinach, shaved carrots, red & golden beets, radish, pears, feta cheese, apple & pear vinaigrette

### Seared Filet of Faroe Island Salmon

broccoli rabe pesto, new york winter vegetables, red thumb fingerlings

### Shorties over Ravioli

braised short ribs, mushroom ravioli  
sweet potato straws, brandy cream sauce

## Dessert Sampler

**\$60/person**

Not available for In-Room Dining.

Price does not include tax & gratuity.

Available only for entire table.

## Chef's Menu

some favorite seasonal ideas of our culinary team which didn't land on the current menu

for current offerings and further details, please ask your server if you are interested.

**\$90/person**

Must be ordered 48-hours in advance.

Not available for In-Room Dining.

Price does not include tax & gratuity.

Available only for entire table.

