



Private Dining Menu

Plated dinner service is priced at \$80 per person, before sales tax and gratuity, and is to include

(1) Salad choice per group, up to (3) Entrée choices per group, (1) Dessert choice per group.

All Entrée selection counts due to hotel a minimum of 3 business days prior to event.

Plated dinners served with Bread and Butter. Dinner includes coffee and tea

Choice of 1 Salad:

KALE CAESAR

parmesan, croutons

BABY GEM (g) (v)

pickled pixie mandarins, sliced radish, roasted baby peppers, feta, lemon oil

Choice of 3 Entrees:

VERLASSO SALMON

spicy cabbage, guanciale, huckleberries

CASARECCE (v)

pesto trapanese, pecorino, almonds

AIRLINE CHICKEN BREAST (g)

local succotash

ROSEWOOD RANCHES' FLAT IRON STEAK

crispy yucca, chimichurri

Choice of 1 Dessert:

WARM CHOCOLATE CHIP COOKIE

chocolate genache

CHEESECAKE PANNA COTTA

seasonal fruit coulis

****(v)** vegetarian / **(g)** gluten free