

In-Room Dining

{ Dinner Menu 5:30 PM- 9:30 PM }

Cheese and Charcuterie

A Rotating Selection of Gourmet Cheese and Cured Meats Served with Pickled Vegetables, Spreads and Breads

Shrimp Toast

Brioche, Roasted Garlic Aioli, Ginger Soy, Toasted Sesame Seeds and Scallion

Sweet Pea Agnolotti

Smoked Bacon, Wild Mushroom, Fava Bean, Roasted Garlic Butter and Aged Parmesan

Grilled Artichoke

Roasted Garlic Aioli and Lemon

Hudson Valley Duck Drums

Sweet and Spicy Glaze, Scallions, and Toasted Sesame Seeds

Squash Blossom Quesadilla

Oaxaca Cheese, Poblano Crema, and Avocado in a Flour Tortilla

Wedge Salad

Baby Iceberg, Heirloom Tomato, Smoked Bacon, Buttermilk Ranch, Blue Cheese, Saba and Chives

Grilled Chicken Caesar Salad

Little Gem, Sourdough Croutons, Aged Parmesan, Anchovies and Caesar Dressing

Grilled Duroc Pork Chop

Bourbon-Peach BBQ Sauce, Roasted Garlic Whipped Potatoes, and Grilled Asparagus

Pasture Bird Fried Chicken

Pickled Slaw, Jalapeno-Honey Corn Bread, Bread and Butter Pickles

Pan Seared Scallops

Forbidden Fried Rice, Coconut Curry, Fresno Chili, Peas, Heirloom Carrots, and Scallions

Snake River Farms Grilled Eye of the Ribeye

Sweet Corn Risotto, Fava Beans and Chipotle-Lime Butter

Poached Ora King Salmon

New Potatoes, Pea Coulis, Wild Mushroom, Leeks and Herb Pistou

Harvest Dry Aged Burger

Thousand Island, Double Sharp Cheddar, Butter Lettuce, Tomato, Onion and House Pickles on a Brioche Bun with Choice of House Chips or Fries

Fettuccini Carbonara

Smoked Bacon, Peas, Aged Parmesan and Poached Egg

Spinach Gnocchi

Carrot Top Pesto, Blistered Tomatoes, Squash, Eggplant and Ricotta Salata