

PRIVATE  
DINING ROOM



SAMPLE MENUS

# PRIVATE DINING ROOM

## SAMPLE BREAKFAST MENU

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### THE AMERICAN

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Freshly Squeezed Fruit or Specialty Juice

Seasonal Sliced Fruit Selection

Two Eggs (Scrambled or Omelet)

Black Forest Ham, Chicken Sausage,

Applewood-Smoked Bacon

Homemade Sautéed Potatoes

Toast, English Muffin or Bagel

Farmhouse Butter, Preserves and Marmalade

Illy Pure Arabica Regular and Decaffeinated Coffee  
& Serendipity Specialty Teas

# PRIVATE DINING ROOM

## SAMPLE LUNCHEON MENU

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### A P P E T I Z E R S

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Chilled Vichyssoise Soup

Sorrel

-OR-

Lobster & Avocado Salad

Green Mole Sauce, Tomatillo Salsa, Harissa

Tortilla Chips, Smoked Cashew Dip

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### E N T R E É S

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Pat LaFrieda "65 Blend" Burger

Clothbound Cheddar, Smokey Tomato Jam

House Frites, Pickles

-OR-

Grilled Tuna

Pink Grapefruit, Avocado Puree

Shaved Fennel, English Cucumber

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### D E S S E R T S

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Vanilla Crème Brûlée

Citrus Breton Cookies

-OR-

Chocolate Cake

Ganache, 70% Chocolate Cremeux

with Cocoa Nibs Meringue

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## SAMPLE DINNER MENU

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### A P P E T I Z E R S

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Chopped Kale Caesar Salad  
Shaved Apple and Fennel, Cashew Dressing

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### E N T R E É S

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28 Day Dry-Aged Sirloin Steak  
Blistered Shishito Peppers, Citrus Ponzu, House Frites

-OR-

Skuna Bay Salmon  
Crushed Fava Bean Hummus, Charred Broccoli  
Spring Leeks, Lobster Jus, Minted Broccoli Pesto

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### D E S S E R T S

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Warm Toffee Pudding  
Sticky Toffee with Vanilla Ice Cream