

Room Service Menu - 10/4/2022

Snacks & Appetizers

Local, Artisanal **Cheese & Charcuterie** **\$30**
Fig Marmalade | Marinated Olives | Grain Mustard | Crostini

Crispy **Chicken Wings**, Gochujang Sweet & Sour (GF) **\$17**

Brussels Sprouts | Spicy Peanut Sauce | Fried Shallot | Pickled Fresno Chile (GF/Vegan) **\$16**

Di Stefano **Burrata** | Cherry Tomato Demi-Sec | Basil | Toasted Focaccia (Veg) **\$17**

Flatbread 8" | Local Mushrooms | Roasted Grapes | Fresh Mint | Goat Gouda (Veg) **\$16**

Seasoned **French Fries** | Garlic Aioli (GF/Vegan) **\$9**

*Aioli contains egg yolk

Soup & Salad

Soup of the Day **\$14**

Organic **Baby Lettuces** | Shaved Carrots | Cherry Tomato | Simple Vinaigrette (GF/Vegan) **\$15**

Sweet Gem Lettuce | Watercress | Ruby Red Grapefruit | Breakfast Radish | Grapes | Walnuts | Green Goddess Dressing (GF) **\$17**

Add Roasted Chicken Breast +12 | Add Filet of Salmon +16

Entrees

Rigatoni Pasta, Butternut Squash, Crispy Sage, Toasted Breadcrumbs (Veg) **\$21**

*Gluten Free Pasta available upon request **+\$5**

Fried Chicken sandwich | Smoky Honey Mustard | Dill Pickle | Onion Poppy Seed Roll | Fries **\$23**

*Gluten Free Bread available upon request **+\$3**

Double Cheeseburger | White Cheddar | Dill Pickle | Red Onion | Butter Lettuce | Brioche Bun | Fries **\$25**

*Gluten Free Bread available upon request **+\$3**

Filet of **Local King Salmon** | Smoked Dashi | Seasonal Vegetables | Pearl Onion | Red Mustard Frill **\$38**
(GF)

Organic **Chicken Breast** | Slowly Poached then Roasted | Pearl Cous Cous | Saffron **\$35**

Steak Frites | 10oz. **NY Strip** | Black Garlic Butter | French Fries **\$46** (GF)

There will be a \$7 delivery fee & 20% gratuity applied to all In-Room Dining orders

