



OAK ROOM

## EXECUTIVE DINNER

\$85 PER PERSON

### APPETIZERS

#### Daily Soup

~OR~

#### Caesar Salad

romaine lettuce, roasted garlic croutons, caesar dressing, crispy pork belly, pecorino

~OR~

#### Harvest Roast Salad <sup>V/GF</sup>

mixed green, fennel, carrots, granny smith apple, cranberries, candied pumpkin seeds, feta cheese roasted pumpkin purée, curried yogurt dressing

### MAINS

#### Salmon Bowl <sup>GF</sup>

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

#### Burrito Bowl

grilled achiote marinated chicken breast, baby kale, brown rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

#### Chili Tofu Stir-Fry <sup>V</sup>

udon noodles, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

~OR~

#### Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red chimichurri

### DESSERTS

#### Chocolate Pots de Crème <sup>GF</sup>

All minimums are based on food and exclusive of taxes and gratuities

If the minimum spend fee is not met, the difference will appear on the bill as a room rental

Gratuity is charged at a rate of 22% on all food and beverage items during lunch and evening service

GF - GLUTEN FREE V - VEGETARIAN