



# GENERAL INFORMATION

## GUARANTEE

Group will provide hotel with an anticipated guest count two weeks prior to the event date. Group is permitted to decrease attendance up to 5% up until (3) business days prior to the event date. Group will provide the hotel with a final attendance guarantee a minimum of three (3) business days prior to the event date. After that time the number of guests may be increased, but not decreased in terms of liability for payment. The guarantee is the sole responsibility of the client. If no guarantee is provided, the billing will be made out for the greater of the following: the number of persons originally contracted or the number of persons in attendance.

## SIGNAGE

In order to prevent damage to hotel furnishings and fixtures, group's décor and/or signage must not be attached to any stationary wall, floor, or any other substance. Group is financially responsible to in the event of any damages to the Hotel. Groups are not allowed to post signs, banners, or displays throughout the public areas of the hotel.

## PERSONAL BELONGINGS

All items left in the meeting rooms are the responsibility of the individual. The hotel will not be responsible for items left in the meeting rooms.

## SERVICE CHARGE AND SALES TAX

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, a 8% taxable administrative fee, and 8.75% California Sales tax to all audio visual, food and beverage, rental and corkage prices quoted. Service charge and sales tax are subject to change without notice.

## LABOR CHARGE

Labor charge for breakfast and lunch if guest count falls below 15 guests - \$150

Labor charge for receptions and dinner if guest count falls below 20 guests - \$200

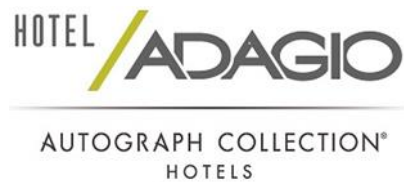
Labor Charges for hot buffet meal functions if guest count falls below 20 guests - \$250

## OVERTIME CHARGE

Overtime charge per server for breakfast and lunch after a 2 hour period - \$100 per hour

Overtime charge per server for receptions and dinner after a 3 hour period - \$200 per hour

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## **BARTENDER FEE**

\$195 Bartender Fee for up to 3 hours. Overtime charge per bartender after a 3 hour period - \$150 per hour

## **WAITER PASSING FEE**

Waiter-passing fee (approximately 1 attendant per 50 guests or fraction thereof) \$150

## **CORKAGE FEE**

A \$40.00 per 750 ml bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside Liquor and Beer is Not Permitted.

**CAKE CUTTING FEE:** \$5.00 per guest

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## MORNING OFFERINGS

(MINIMUM ORDER 10 PERSONS)

### WAKE UP

Fresh Squeezed Orange Juice, Cranberry Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants  
Creamery Butter, Fruit Preserves  
Freshly Brewed Seattle's Best Coffee, Decaf & Assortment of Tazo Tea  
33.00

### ADAGIO CONTINENTAL

Fresh Squeezed Orange Juice, Cranberry Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants  
Creamery Butter, Fruit Preserves  
Diced Seasonal Fresh Fruits  
House-Made Granola, Greek Yogurt, Local Honey  
Freshly Brewed Seattle's Best Coffee, Decaf & Assortment of Tazo Tea  
42.00

### HEALTHY START

Fresh Squeezed Orange Juice, Cranberry Juice  
Strawberry Banana Smoothies  
Diced Seasonal Fresh Fruits  
House-Made Granola, Greek Yogurt, Local Honey  
Fresh Bagels, Cream Cheese  
Scrambled Egg Whites, Roasted Tomatoes, Sweet Basil  
Old Fashioned Oatmeal, Toasted Almonds, Golden Raisins, Brown Sugar  
Freshly Brewed Seattle's Best Coffee, Decaf & Assortment of Tazo Tea  
45.00



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# MORNING OFFERINGS - CONTINUED

## UNION SQUARE

Fresh Squeezed Orange Juice, Cranberry Juice  
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants,  
Creamery Butter, Fruit Preserves  
Diced Seasonal Fresh Fruits  
House-Made Granola, Greek Yogurt, Local Honey  
Freshly Scrambled Eggs  
Breakfast Potatoes  
Choose two: Applewood Smoked Bacon, Chicken Apple Sausage, Smoked Ham  
Freshly Brewed Seattle's Best Coffee, Decaf & Assortment of Tazo Tea  
48.00

## À LA CARTE ENHANCEMENTS

Assorted Bagels, Cream Cheese  
36.00 per dozen

Assorted Cereals, Whole Milk, Non Fat, Soy Milk  
9.00 per person

Old Fashioned Oatmeal, Toasted Almonds, Golden Raisins, Brown Sugar  
12.00 per person

Hard Boiled Eggs | 5.00 each

Scrambled Eggs, Smoked Ham, Cheddar Cheese on Croissant or English Muffin 12.00 each

Flour Tortilla, Scrambled Eggs, Chorizo, Monterey Jack Cheese, House-made Salsa & Pico de Gallo |  
12.00 each

Thick Cut Brioche French Toast, Creamery Butter, Pure Maple Syrup  
14.00 per person

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## SPECIALTY BREAK PACKAGES

(Minimum order 10 persons- 30 Minutes of Service)

### HEALTH NUT

Build Your Own Trail Mix

Peanuts, Roasted Almonds, Sunflower Seeds, Cashews,  
House-made Granola, Banana Chips, Chocolate Chips, Dried Fruits  
Vitamin Water + Voss Water

20.00

### NATURALLY SWEET

Fresh Seasonal Fruits and Berries, House-made Granola Parfaits,  
Fresh Smoothies, Naked Juice

25.00

### HAIGHT ASHBURY

Raw & Grilled Seasonal Vegetables, Hummus, Tzatziki, Grilled Pita  
Voss Water

20.00

### BALL PARK

Mini Hot Dogs, Warm Salted Pretzels, Fresh Popcorn, Nacho Bar  
Assorted Soft Drinks

30.00

### GHIRARDELLI SQUARE

Ghirardelli Fudge Brownies, Assorted Cookies, Assorted Chocolates  
Hot Chocolate

30.00

### NORTH BEACH

Fresh Cannoli, Biscotti, Mini Tiramisu  
Seattle's Best Coffee, Decaf, Assortment Tazo Teas

30.00

### WINE COUNTRY

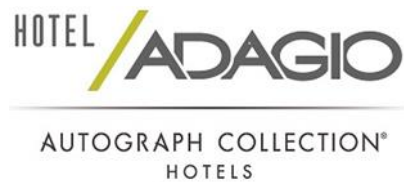
Assorted Sonoma County Cheeses, Local Charcuterie, Dried Fruit Compote,  
Fresh Baguette, Lavosh, Crackers

Voss Water

35.00

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## À LA CARTE BREAK ITEMS

Whole Fresh Fruit | 4 each

Assorted Granola & Power Bars | 50 per dozen

Gummy Bears | 15 per ½ pound

Red Vine Red Licorice | 10 per ½ pound

M&M's | 15 per ½ pound

Assorted Freshly Baked Cookies | 55 per dozen

Chocolate-Covered Brownies, Nuts | 55 per dozen

Vegetable Crudité, Ranch & Blue Cheese | 8 per person

Artisan Cheeses, Sliced Baguette | 18 per person

Assorted Soft Drinks | 7 each

Voss Still & Sparkling Water | 8 each

Freshly Brewed Seattle's Best Coffee or Decaffeinated Coffee | 115 per gallon

House made Lemonade | 35 per carafe

Freshly Squeezed Orange Juice or Cranberry Juice | 35 per carafe

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## LUNCH BUFFETS

(MINIMUM ORDER 10 PERSONS)

### LITTLE ITALY

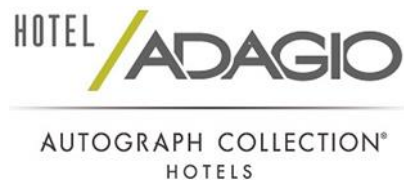
Garlic Bread  
Panzenella Salad, Garden Fresh Tomatoes,  
Toasted Sourdough Bread, Red Onion, Basil  
Caesar Salad, Crisp Romaine Lettuce, Parmesan, Caesar Dressing, Croutons  
Antipasto Platter of Grilled Vegetables, Cured Olives and Vegetables,  
Sliced Prosciutto, Cappicola  
Chicken Parmesan, Panko Crusted Chicken Breast, House Made Tomato Sauce, Fresh Mozzarella Cheese  
Penne Pasta, Garlic Cream Sauce, Applewood Bacon,  
Peas, Roasted Red Bell Peppers  
Tiramisu  
Vegetarian Substitution Option: Roasted Vegetarian Lasagna  
65.00 per person

### MISSION TRAIL

Tortilla Chips, Guacamole and Pico de Gallo  
Mission Mix Green Salad, Grilled Corn, Roasted Red Bell Peppers, Black Beans, Tortilla Strips, Avocado  
Dressing  
Paella, Chicken, Chorizo, Shrimp and Mussels baked with Saffron Rice, Cilantro  
Chimichurri Skirt Steak, Caramelized Onions, Peppers, Garlic  
Patatas Bravas, Spicy Aioli  
Caramel Flan  
70.00 per person

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## LUNCH BUFFETS - CONTINUED

(MINIMUM ORDER 10 PERSONS)

### ASIA NEAR AND FAR

Grilled Pita  
Cucumber Mint Salad, Walnuts, Currants, Yogurt  
Tandoori Chicken, Breast of Chicken Marinated in a Spicy Yogurt Marinade,  
Grilled and Served with a Roasted Tomato Sauce  
Miso-Glazed Salmon with Ginger Soy Sauce  
Jasmine Rice  
Stir Fry Vegetables  
Passion Fruit Mousse Cake  
65.00 per person

### FARMERS MARKET SALAD BAR

Romaine, Baby Lettuces, Kale  
Hot House Cucumber, Oven Dried Tomatoes, Artichoke Hearts, Hard Boiled Eggs, Sunflower Seeds,  
Garbanzo Beans, Mixed Olives, Applewood Smoked Bacon,  
Feta cheese, Goat Cheese, Fresh Mozzarella, Dried Cranberries, Candied Walnuts  
Grilled Focaccia  
Ranch Dressing, Balsamic Vinaigrette, Citrus Vinaigrette  
45.00 per person

With Grilled Chicken OR Chicken Salad/Tuna Salad 50.00 per person  
With Grilled Steak or Shrimp 55.00 per person  
Add Dessert 10.00

### SOUP

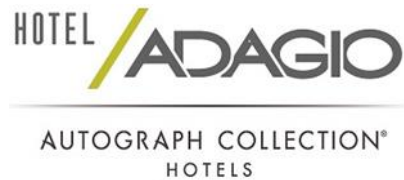
Add soup to any package for an additional \$10.00 per person

Cream of Mushroom, Minestrone, French onion, Clam Chowder, Lobster Bisque

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# ARTISAN SANDWICHES & WRAPS

(MINIMUM OF 10 PERSONS)

Choice of two salads, two artisan selections 44.00 per person  
Choice of two salads, three artisan selections 49.00 per person

INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
AND ASSORTMENT OF TAZO TEA

## SALADS

Seasonal Field Greens, Hot House Cucumber, Vine-ripened Tomatoes,  
Croutons, House made Ranch Dressing

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Baby Spinach, Dried Cranberries, Glazed Walnuts, Manchego Cheese,  
Sherry Vinaigrette

Baby Kale, Goat Cheese, Toasted Pecans, Shaved Fennel, Citrus Vinaigrette

Caprese Salad, Heirloom Tomato, Fresh Mozzarella, Sweet Basil, Toasted Bread,  
Red Wine Vinegar, EVOO

Panzenella Salad, Garden Fresh Tomatoes, Toasted Sourdough, Red Onion, Basil

Boston Bibb Wedge, Diced Tomato, Blue Cheese, Crispy Applewood Bacon, Roasted Shallot Vinaigrette

House Made Potato Salad

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## SANDWICHES AND WRAPS

Herbed Roast Beef, Horseradish Aioli, Caramelized Onions,  
Arugula, Crispy Baguette

Roast Beef with Sautéed Peppers + Onions, Arugula, Provolone Cheese, Roasted Garlic Aioli, Ciabatta  
Bread

Basil Grilled Chicken Breast, Tomato Marmalade, Romaine Lettuce, Provolone Cheese, Ciabatta Bread

Grilled Southwest Chicken Breast, Butter Lettuce, Roasted Sweet Peppers, Chipotle Aioli, Ciabatta Bread

Prosciutto, Coppa, Soppressata, Smoked Mozzarella, Local Greens,  
Olive Pepper Tapenade,

Roasted Vegetable Wrap in Flour Tortilla with Brown Rice, Black Beans, Spinach, Cheddar Cheese,  
Balsamic Vinaigrette

Roasted Seasonal Vegetable Sandwich, Garlic Aioli, Sourdough Bread

Cobb Salad Wrap, Flour Tortilla, Grilled Chicken Breast, Applewood Smoked Bacon, Lettuce, Avocado,  
Tomatoes, Hard Boiled Egg, Ranch Dressing

Thai Wrap, Shrimp, Crispy Seasonal Vegetable, Cabbage, Cilantro, Peanut Sauce

### ADD DESSERT

Fresh Assorted Cookies

Ghirardelli Fudge Brownies

Strawberry Shortcake with fresh California strawberries

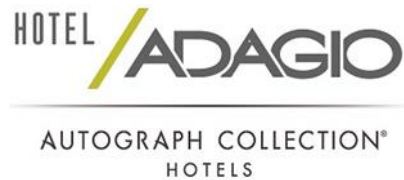
Chocolate Mousse with berry coulis

Fresh Fruit Tart with pastry cream

10.00 each per person

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# HORS D'OEUVRES

(MINIMUM OF 25 PIECES PER ORDER)

## COLD

Shrimp Ceviche, Cucumber Round 7

Smoked Salmon Coronet, Pumpnickel 7

Seared Coriander Ahi, Seasoned Rice 8

Tenderloin of Beef, Mini Potato Cake 10

Roasted Eggplant, Olive Tapenade on Crostini 7

Fresh Pear, Gorgonzola Crostini 7

Apricot with Cream Cheese, Pistachios 7

Belgian Endives, Roquefort 7

Curried Chicken Crostini 8

Chicken Tarragon Salad, Tomato Crostini 8

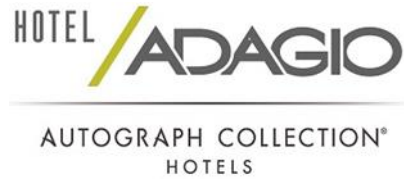
California Rolls 10

Chef Selection Sushi & Sashimi

Caprese Slider 8

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## HORS D'OEUVRES - CONTINUED

(MINIMUM OF 25 PIECES PER ORDER)

### HOT

Mushroom Profiteroles 7

Crab Cake, Spicy Remoulade 10

Coconut Shrimp 10

Roasted Eggplant, Tomato Tart 7

Teriyaki Beef Satay, Peanut Sauce 10

Spicy Thai Chicken Satay, Peanut Sauce 8

Risotto Arancini, San Marzano Tomato Sauce 7

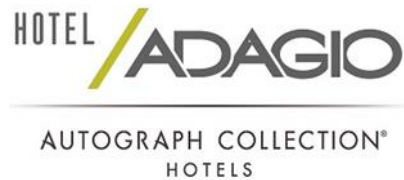
Spinach, Artichoke Purse 7

Grilled Chicken Slider, Vine Ripe Tomatoes, Avocado, Basil Aioli 10

Niman Ranch Beef Slider, Portobello Mushrooms, Caramelized Onions,  
White Cheddar Cheese 12

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## DISPLAYS

(MINIMUM ORDER 20 PERSONS)

### FRESH GARDEN CRUDITÉ

Fresh Carrot Sticks, Celery Sticks, Asparagus Spears, Cherry Tomatoes,  
Broccoli Florets, Cucumber Slices, Jicama, Edamame,  
Hummus, & Spicy Ranch Dipping Sauces  
20.00 per person

### GRILLED VEGETABLE DISPLAY

Asparagus, Red, Green & Yellow Peppers, Fennel, Eggplant, Zucchini,  
Yellow Squash, Roast Tomatoes, Portobello Mushrooms  
25.00 per person

### MEDITERRANEAN DISPLAY

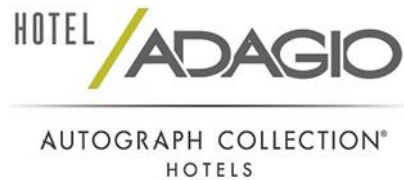
House made Hummus, Tzatziki, Tabbouleh,  
Assorted Olives, Feta Cheese, Grilled Pita  
25.00 per person

### WINE COUNTRY CHEESE DISPLAY

A Selection of Local Organic Artisan Cheeses, Dried Fruit, Assorted Nuts,  
Organic Honeycomb, Artisan Bread  
32.00 per person

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## DISPLAYS - CONTINUED

(MINIMUM ORDER 20 PERSONS)

### BRUSHETTA BAR

Asparagus with Lemon, Sautéed Mushrooms with Fresh Herbs, Curried Eggplant, Grilled Pepper and Olive Tapenade and Fresh Tomato with Garlic and Basil Toppings Served with Goat Cheese, Shaved Parmesan, Feta Cheese and Rustic Crostini

40.00 per person

### ANTIPASTO DISPLAY

Prosciutto, Herbed Salami, Coppa, Grilled Artichokes, Roasted Red Peppers, Tomato Basil Relish, Olive Tapenade, Fresh Mozzarella, Smoked Provolone, Assorted Olives, Rustic Italian

40.00 per person

### SUSHI DISPLAY

Freshly made Sushi, Sashimi, Nigiri and Maki with Barrel Aged Soy Sauce, Pickled Ginger, Wasabi

45.00 per person

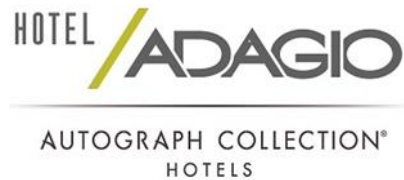
### SHRIMP DISPLAY

Jumbo Prawns Displayed on Ice with Classic Cocktail Sauce, Tabasco Sauce, Meyer Lemon Aioli

30.00 per person

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## CARVING STATIONS

### HERB-ROASTED TURKEY BREAST

Grain Mustard Aioli, Cranberry Preserves, Carving Rolls

(Serves 25)

\$250 each

### PRIME RIB

Truffle Cabernet Sauvignon Reduction, Horseradish Cream

(Serves 20)

\$450 each

### HERB ROASTED PORK LOIN

Calvados Apple Compote, Whole Grain Mustard, Carving Rolls

(Serves 30)

\$300 each

### GRILLED SALMON FILET

Lemon Aioli

(Serves 20)

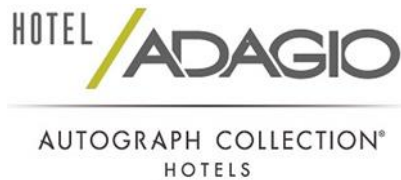
\$300 each

CHEF CARVING FEES APPLIES

\$200 per hour

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## RECEPTION STATIONS

(MINIMUM ORDER 25 PERSONS)

### PIER 39

San Francisco Clam Chowder with Brioche Croutons  
Dungeness Crab Cakes, Yuzu Dipping Sauce

Displayed on Ice:

Pacific Oysters on the Half Shell, Chilled Prawns, Snow Crab Claws, Ahi Tuna Poke  
Classic Cocktail Sauce, Shallot Mignonette, Lemon Wedges

40.00

### MISSION TRAIL

Black Bean Empanadas, Beef Empanadas, Torte Espanola, Saffron Aioli,  
Cotija Cheese, Sundried Tomato Tartelettes, Fresh Shrimp Ceviche, Blue Cheese Stuffed Olives, Roast  
Mushroom Salad

35.00

### THROUGH THE DRAGON GATE

Asian Chicken Satay, Shrimp & Pork Dumpling, Vietnamese Spring Rolls with Shrimp, Sweet Chili Sauce,  
Assorted Sushi, Sashimi, California Rolls,  
Barrel Aged Soy Sauce, Wasabi

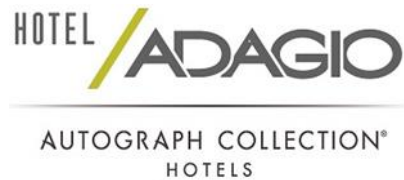
35.00

Reception tables and displays require a minimum of 25 guests and area based on a 60 minute service. Servings are based on a "light reception", as items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 25 guests will apply to groups with less than 25 guests.

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## PLATED DINNER

PLEASE SELECT ONE SALAD + ONE ENTRÉE FOR 2 COURSE DINNER

PLEASE SELECT ONE SALAD, ONE ENTRÉE + ONE DESSERT  
FOR 3 COURSE DINNER

ALL PLATED DINNERS INCLUDE CHEF'S SELECTION OF SEASONAL VEGETABLE,  
STARCH, LOCALLY BAKED ARTISAN BREAD, CREAMERY BUTTER, FRESHLY BREWED  
SEATTLE'S BEST COFFEE,

DECAFFEINATED COFFEE AND ASSORTMENT OF TAZO TEA

### SALADS

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Roasted Tomato, Seasonal Field Greens, Burrata, Brioche Croutons, Basil Dressing

Grilled Artichoke, prosciutto, Baby Arugula, Endive Frisee, Cherry Tomato,  
Creamy Balsamic Dressing

Arugula Salad, Radicchio, Toasted Almonds, Manchego, Lemon Vinaigrette

Seasonal Field Greens, Hot House Cucumber, Vine-Ripened Tomatoes, Croutons, House made Ranch  
Dressing

Roasted Beet Salad, Baby Arugula, Sonoma Goat Cheese, Pistachios,  
Sherry Vinaigrette

### ENTRÉES

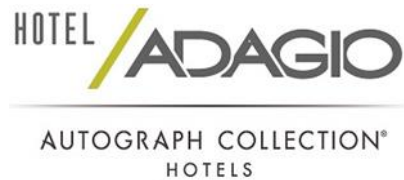
Braised Short Ribs, Roasted Cipollini Onions, Gremolata 72.00

Grilled Filet Mignon, Portobello Mushrooms, Red Wine Reduction 81.00

Grilled Chicken Breast, Baby Artichokes, Portabella Mushrooms, Sage Sauce 68.00

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## ENTRÉES CONTINUED

Pan Seared Chicken Breast Stuffed with Prosciutto, Sage, Provolone,  
Roasted Garlic Jus 70.00

Grilled Skuna Bay Salmon, Heirloom Cherry Tomatoes, Dill Sauce 72.00

Pan Seared Sea Bass, Roasted Vine-Ripped Cherry Tomato, Saffron Sauce 72.00

Roasted Beet Ravioli, Arugula, Brown Butter Sage Sauce 65.00

Quinoa Filled Pepper, Roasted Vegetables, Spinach, San Marzano Tomato,  
Fresh Herbs, Feta Cheese 65.00

## DESSERT

Chocolate Mousse Cake with Raspberries

New York Cheese Cake with Fresh Berry Coulis

Strawberry Passion Fruit Mousse

Red Velvet Cake

## SOUP ENHANCEMENT

ADD \$10.00 PER PERSON

Cream of Mushroom

Minestrone

French Onion

Clam Chowder

Lobster Bisque

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## BUFFET DINNER

(MINIMUM ORDER 10 PERSONS)

CHOICE OF ONE SOUP, ONE SALAD, ONE ENTRÉE, ONE DESSERT 85.00 PER PERSON

CHOICE OF ONE SOUP, ONE SALAD, TWO ENTRÉES, ONE DESSERT 100.00 PER PERSON

ALL BUFFET SELECTIONS INCLUDE CHEF'S SELECTIONS OF SEASONAL VEGETABLES, STARCH, LOCALLY BAKED ARTISAN BREAD, CREAMERY BUTTER, FRESHLY BREWED SEATTLE'S BEST COFFEE, DECAFFEINATED COFFEE AND ASSORTMENT OF TAZO TEA

### SOUP

Cream of Mushroom, Minestrone, French Onion, Clam Chowder, Lobster Bisque

### SALAD

Boston Bibb Wedge, Diced Tomato, Blue Cheese, Applewood Bacon, Shallot Vinaigrette

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Faro, Arugula, Radish, Tomato, Parsley, Fresh Mint, Shaved Parmesan, Apple Cider Vinaigrette

Baby Kale, Goat Cheese, Toasted Pecans, Shaved Fennel, Citrus Vinaigrette

Panzenella, Heirloom Tomato, Fresh Mozzarella, Sweet Basil, Toasted Bread, Red Wine Vinaigrette, EVOO

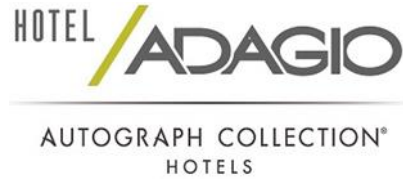
Baby Spinach Salad, Dried Cranberries, Glazed Walnuts, Manchego Cheese, Sherry Vinaigrette

Seasonal Field Greens, Hot House Cucumbers, Vine Ripened Tomatoes, Croutons, House Made Ranch Dressing

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM

House Made Potato Salad



## ENTRÉES

Grilled Chicken Breast, Baby Artichokes, Portobello Mushrooms, Sage Sauce

Mahi Mahi, Macadamia Nut Crust, Salsa Verde, Grilled Lemon

Braised Short Ribs, Roasted Cipollini

Roast New York Strip Loin, Cabernet Reduction

Grilled Skuna Bay Salmon, Grilled Artichokes, Cherry Tomatoes, Dill Sauce

Dungeness Crab Ravioli, Saffron Sauce

Rigatoni Pasta, Fresh Spinach, Charred Cherry Tomato, Roasted Garlic, EVOO,  
Fresh Basil, Parmigiano-Reggiano

## DESSERT

Chocolate Mousse Cake, Raspberry Coulis

New York Style Cheesecake, Fresh Berries

Strawberry Shortcake

Orange Grand Marnier Cake

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