



# IN-ROOM DINING MENU

## LUNCH

Food is our common ground, a universal experience

-James Beard

Delivery available between 11 am and 5 pm.

### SNACKS

Shrimp Cocktail .....	26
Housemade Cocktail Sauce, Lemon	
House Made Head Cheese.....	20
Mostarda, Petite Greens, Escabeche Toast Points	
Caviar Kit.....	100
Osetra Noir Caviar, Potato Chips Chive Crème Fraîche	

### SOUP & SALADS

Market Soup .....	15
Utilizing Local Ingredients & Seasonal Produce	
Wedge Salad .....	15
Roquefort, Red Onion, Marinated Cherry Tomatoes, Crispy Pancetta	
Caesar Salad .....	15
Meyer Lemon, White Anchovies Reggiano, Hand-Torn Croutons	
>> add Chicken \$12, Salmon \$15, Bavette \$16	

### SANDWICHES

served with french fries or baby arugula salad

PBLT-A.....	20
Pork Belly, Heirloom Tomato, Bibb Lettuce, Avocado, Green Goddess	
Double Diner Burger... ..	26
Boz Wagyu, American Cheese, House Burger Sauce, LTOP	
Short Rib Grilled Cheese.....	24
Onion Jam, Gruyère, Fries	

### PLATES

Double-Bone Pork Chop.....	40
Apple and Pear Succotash Maple Butter	
Spicy Rigatoni alla Vodka .....	23
Seared Shrimp, Chili, Basil	
Avocado Toast .....	19
Cream Cheese, House Smoked Salmon Shaved Red Onion, Capers Everything Bagel Seasoning	

### SIDES

Crispy Brussels Sprouts .....	10
White Balsamic Reduction Dijon, Parsley	
Citrus Salad.....	10
Orange Supremes, Shallot, Agave Vinaigrette	
French Fries .....	10
Espelette, Aioli	

### DESSERTS

Chocolate Cake .....	12
Cheesecake .....	12
Cream Cheesecake, Cookie Crust, Huckleberry Compote	

A 22% gratuity plus sales tax will be added to your order.

Seasonal ingredients subject to change. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.