



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
- * Hamachi Leche De Tigre20
Cured Filet & Belly, Aji Amarillo,
Strawberry, Cucumber, Serrano, Avocado,
Tortilla Chips
- * Caviar Kit95
Osetra Noir Caviar, Potato Chips,
Chive Crème Fraîche

SOUP & SALADS

- Market Soup15
Utilizing Local Ingredients &
Seasonal Produce
 - Chopped Cobb Salad15
Iceburg, Scallion Ranch, Avocado,
Blue Cheese Crumbles, Crispy Pancetta,
Compressed Watermelon, Pitted Olives,
Hard Boiled Eggs, Red Onions, Croutons
 - 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, Avocado,
Bibb Lettuce, Green Goddess
- * Double Diner Burger.....26
8oz Wagyu, American Cheese, LTOP,
House Burger Sauce
- * House Lobster Roll.....26
Knuckle & Tail Meat, Fennel, Dill, Lemon,
Brioche Roll

PLATES

- * Double-Bone Pork Chop.....51
Mayacoba Beans, Sweet Corn, Fresh Herbs,
Summer Squash, Sour Orange Zabaglione
- Bucatini Aglio Olio23
Sautéed Garlic & Shallot, Olive Oil,
Red Pepper Flakes, Parsley, Black Pepper
- 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
- Strawberry Beet Salad.....10
Macerated Strawberries, Goat Cheese,
Salt Roasted Beets, Lemon Vinaigrette,
Mint, Watercress
- French Fries.....10
Espelette, Aioli

DESSERTS

- Chocolate Cake12
- Cheesecake.....12
- Vanilla Bean Crème Brûlée12

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.

JUNE 2025