



## Foundation Room Lounge Menu

### **spicy tuna poki**

cucumber, Red onion, micro greens,  
sesame orange glaze, sambal paste, taro chips

### **small bowl of assorted olives**

with marinated crococo Italian cheese,  
tomatoes and fresh herbs

### **crispy blue cornmeal dredged calamari**

with pickled jalapenos, tear drop tomatoes and  
zesty cilantro, caper lime aioli

### **braised shortrib "sliders"**

griddled brioche, mustard seed BBQ, onion strings

### **vegetable dumplings**

carrots, cabbage, ogo seaweed and textured soy,  
simmered in a light miso broth

### **grilled citrus shrimp on warm lobster polenta**

proscuitto cracker, rainbow lettuce, basil oil