

FOUNDATION ROOM

small plates

Cheese Plate fig cherry jam, artisan breads, selection of 5

Salmon Tartar lime crème fraiche, avocado

Butcher's Board artisan salumes, grain mustard, cornichons, ciabatta

Vichysoisse watercress, toasted pistachios

Maine Lobster Tacos pickled onion, papaya slaw, avocado

Hummus & Pita Bread

Short Rib "Sliders" griddled brioche, mustard seed bbq, onion strings

salads

Romaine Salad fresh white anchovies, focaccia croutons, garlic dijon dressing

Boston Bibb Lettuce avocado, fresh herbs, pear poppy seed vinaigrette

Heirloom Tomato Salad baby beets, watercress, goat cheese

Executive Chef: Dana V. Dare

Chef de Cuisine: Victor Lopez

18% gratuity added to parties of 6 or more

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entrees

Braised Short Ribs cauliflower purree, horseradish mashed, braising juices

Grilled Pouissan smashed grilled potatoes, bing cherries, natural jus

Angus Ribeye Steak buttermilk onion rings, portobello reduction

Seared Diver Scallops potato hash, wild boar bacon, quail egg, caviar

Angus Filet Mignon arrowhead spinach, roasted tomatoes, pearl onion brandy sauce

Grilled Striped Bass pea shoot tomato salad, raspberry walnut emulsion

Hanger Steak watercress, truffle fries, salsa verde

Wagyu Kobe Beef Burger black pepper aioli, shoestring fries

Add: Rogues Creamery Blue Cheese / Tillamook Cheddar / Hill Farm Bacon

side dishes

Truffle Fries

Crispy Onion Strings

Mashed Potatoes

Seasonal Vegetable

Truffle Mac & Cheese

desserts

Plate of Cookies

Three Bean Crème Brulee cocoa bean, vanilla bean, espresso bean

Twice Baked Chocolate Cake vanilla orange glaze, banana ice cream

Mixed Wild Berries vanilla mascarpone, sweet sherry

Trio of Mini Ice Cream Cones

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