

# Welcome to the Dining Room

## Kids' Menu

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### *hors d'oeuvres*

FRUIT CUP **v GF** | assorted fruits & berries

### *first course*

LIVING GREENS SALAD **VG GF** | tomato, cucumber, shaved carrots, ranch dressing

### *second course*

CHICKEN PASTA SOUP **GFR** | carrots, fresh herbs, roasted chicken

### *intermezzo*

BLOOD ORANGE SORBET **v GF**

### *third course*

*(choose one)*

FILET OF BEEF\* **GF** | mashed potatoes, broccolini, charred shallots, smoked rosemary demi-glace, crispy potatoes

SEARED CHICKEN BREAST **GF** | potato purée, local vegetables

PENNE PASTA **VG GFR** | house-made marinara, parmesan cheese, fresh basil

### *fourth course*

*(choose one)*

GOLD BRICK SUNDAE **GFR** | chocolate cake, vanilla ice cream, toasted pecans

BLUEBERRY PRESERVES TART | almond frangipane, whipped lemon curd, blueberry sorbet

PRIX FIXE | \$45 PER PERSON

Executive Chef - Todd Owen | Main Dining Room Chef - Donald Green

**GF** Gluten-Friendly | **v** Vegan | **VG** Vegetarian | **GFR** Gluten-Friendly upon Request

Gratuity and taxes additional. Automatic service charge of 20% applied for parties of 8 or more.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.