



The Marine Room

ELEGANT DINING ON THE SURF

Lunch Banquet Menu

\$ 29* per person (food and beverage minimums apply to daytime events)

Sample menus subject to seasonal ingredient upgrades.

Appetizer (choice of one)

Blue Heron Farm Magenta Salad

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

Sweet Corn Soup

Yucatan Duck Sausage, Goat Cheese, Parsley Truffle Oil

Entrée (choice of one)

Classic Seafood Crêpes

Shrimp, Bay Scallop, Crabmeat, Mushrooms, Lobster Corail Cream

Maple Cider Basted Turkey Cobb Salad

Sweet Corn, P'tit Basque, Mango, Verjus Chervil Vinaigrette

Kalbi Glazed Natural Chicken Salad

Butter Lettuce, King Oyster Mushroom Fritter, Asian Pear, Cashew Cilantro Vinaigrette

Dessert (choice of one)

Blue Sky Ranch Organic Hibiscus Lemon Tart

Lavender Chantilly, Raspberries, Vanilla Meringue

California Cheesecake

Exotic Fruit, Mara des Bois Strawberry Coulis, Bittersweet Chocolate Stick

* 18% service charge and applicable sales tax not included



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ELEGANT DINING ON THE SURF

Lunch Banquet Menu

\$ 38* per person (food and beverage minimums apply to daytime events)

Sample menus subject to seasonal ingredient upgrades.

Appetizer (choice of one)

Bengali Cashew Spiced Baja Shrimp Cocktail

Whole Wheat Couscous, Coriander, Pickled Mango, Ginger Tomato Jam, Sesame Papadum

3 Winter Mushrooms

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle, Marsala Reduction

Humboldt Fog Goat Cheese Brûlée

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

Entrée (choice of one)

Almond Tatsoi Crusted Organic Pompano

8-Grain Rice, Pepino Melon, Jasmine Lemon Grass Infusion

Pomegranate Cashew Crunch Organic King Salmon

Eggplant Tabouleh, Baby Bok Choy, Gooseberry, Buddha Hand Essence

Hazelnut Dukkah Coated Jidori Chicken

Okinawa Potato, Haricot Vert, Shallot Confit, Marjoram Vya Vermouth Essence

Dessert (choice of one)

Cobblestone Pie

Espresso and Vanilla Gelato, Chocolate Nuggets, Spiced Rum Butterscotch

Toffee Liqueur Crème Brûlée

Pecan Blueberry Fricassee, Vanilla Bean Financier

Ibarra Aztec Chocolate Cake

Pineapple Confit, Agave Morello Cherry Coulis, Pepitas Crisp

* 18% service charge and applicable sales tax not included



The Marine Room

ELEGANT DINING ON THE SURF

Lunch Banquet Menu

\$ 47* per person (food and beverage minimums apply to daytime events)

Sample menus subject to seasonal ingredient upgrades.

Appetizer (choice of one)

Mueslix Coated Blue Crab Cake

Black Beluga Lentils, Duck Confit, Butternut Squash, Watercress Tokai Emulsion

Scottish Smoked Salmon

Almond Griddle Cake, Avocado Beignet, Watercress, Capers, Pomegranate Reduction

Maine Lobster Bisque

Enokis, Pancetta, Yuzu Cream, Sunflower Twist

Entrée (choice of one)

Peri Peri Spiced Maine Diver Scallops

8-Grain Rice, Vanilla Braised Leek, Kohlrabi Sprouts, Maltese Orange Saffron Emulsion

Black Angus Center Cut Filet Mignon

Tartufo Potato Timbale, Porcini Butter, Asparagus, Malbec Talamanca Pepper Sauce

Macadamia Butter Basted Maine Lobster Tail

Green Curry Leek Risotto, Boudin Blanc, Shaved Artichoke, Yuzu Saffron Essence

Dessert

“Trilogy”

Toffee Liqueur Crème Brûlée, Blue Sky Ranch Hibiscus Lemon Tart, Port Blackberry Sorbet

* 18% service charge and applicable sales tax not included