



Friday June 25th Dinner

“Create Your Own Mix”

by Chef Martin Oswald

Peruvian Potato Salad gf

red quinoa, mango, avocado
lime-honey dressing

Aged Cheese & Olives

dried fruits, crackers, pickles

Duck Confit gf

fennel, peach~ white balsamic glaze

Salmon with Lemon Butter

capers& tomato concasse

Arugula gf

tomatoes, fresh mozzarella, balsamic
pickled red onion

Assorted Vegetables gf,v

parmesan broccoli, sherry glazed
mushrooms, rainbow peppers

Potatoes, Grains

truffled fingerling potato, barley risotto
with austrian gruyere

Ranch Steak gf,v

mint~ parsley and red chili chimichurri

Pastry Chef's Selection

wild berry cobbler with chantilly cream,
meyer lemon bars
dark chocolate tartlet

Saturday June 26th Dinner

“Create Your Own Mix”

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Tokyo Salad

napa cabbage, pickled ginger, mango

Aged Cheese & Olives

dried fruits, crackers, pickles

7 Spice Quail gf

in pomegranate molasses

Blackened Tuna gf

furikake, yuzu jam

Organic Mixed Greens gf

soy- lime dressing

Assorted Vegetables gf, v

stir fried green beans, sweet soy cremini,
rainbow peppers

Potatoes, Grains

sweet potato puree gf v, jasmine rice

Korean Short Ribs gf

lemongrass~ gochujang chili sauce

Pastry Chef's Selection

assorted brownies and blondies
salted caramel sauce, fudge
bavarian cream with fresh berrie



Sunday, June 27th Dinner

“Create Your Own Mix”

by Chef Martin Oswald

Ancient Grain Salad

red onion, radish, basil, dates

Caesar Salad gf

shaved parmesan, anchovies, roasted peppers

Aged Cheese & Olives

dried fruits, crackers, pickles

Assorted Vegetables gf,v

roasted brussels sprouts, sherry glazed mushrooms, orange glazed carrots

Chicken with Lemon Confit gf

sundried tomatoes, rosemary

Potatoes, Grains

mascarpone polenta, orzo with basil pesto

Harissa Shrimp gf

tomato~ brown butter sauce

Lamb Chops gf

olive tapenade, natural jus

Pastry Chef's Selection

raspberry tiramisu with kaluha reduction
aperol panna cotta
chocolate budino

Sunday, June 27th Brunch

“Create Your Own Mix”

by Chef Martin Oswald

Coffee

Orange Juice

Assorted Muffins

Honey Roasted Granola

Yogurt

Mixed Fresh Fruit

Vegan Roots & Potato Hash

Roasted Broccoli with Parmesan

Chorizo Potato Home Fries

Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage

Lemon Salmon

Steak au jus