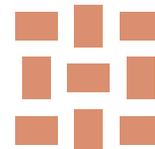


# DINNER



## mezze & small plates

### Olives & More 11 <sup>GF, V</sup>

olives, pepper dew, chili, orange zest, feta

### Whipped Eggplant Dip 18 <sup>V</sup>

confit eggplant, creme fraiche, tapenade, country bread

### Hummus & Laffa 17 <sup>V</sup>

za'atar pistachio laffa, roasted garlic, lemon tahini, chili oil

### Hamachi Crudo\* 18 <sup>GF</sup>

capers, calabrian chiles, finger limes

### Shrimp Curry 24

fresno chili, coconut cream cardamom, cilantro

### Harissa Lamb Meatballs 23

tomato fennel sauce, feta

### Falafel Sliders 16 <sup>V</sup>

smashed falafel, tomato, lettuce, pickle, garlic sauce

### Caviar Chips 60 <sup>GF</sup>

potato chips, egg, chives, creme fraiche

### Lamb Bar Burger\* 24

arugula, feta, peppers, harissa chutney, potato roll

### Pan Con Tomato 10 <sup>VE</sup>

+ manchego cheese 6

+ white anchovies 3

+ serrano jamon 12

## salads

### Mediterranean Salad 19 <sup>GF, V</sup>

fava beans, green beans, artichokes, yogurt, red

wine vinaigrette

### Harvest Kale Salad 18 <sup>GF, V</sup>

apples, grapes, walnuts, manchego maple dijon dressing

## featured wine

### White

Francois Martenot, Maillard, Chablis 2023 \$75  
Burgundy, France

### Red

Resonance "Willamette" Pinot Noir 2023 \$75  
Willamette, Oregon



\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 22% service and delivery charge is added to all in-room-dining orders

## main

### Mary's Chicken Thigh Marsala 30 <sup>GF</sup>

forest mushrooms, marsala cream

+ house-made pasta +15

### Grilled Nordic Salmon 34 <sup>GF</sup>

yogurt sauce, harissa, radish, cucumber mint salad

### Grilled Duck Breast 32 <sup>GF</sup>

pureed apples, cranberry black pepper gastrique

### Pan Roasted Halibut Piperade 34 <sup>GF</sup>

stewed tomatoes, onions, peppers, fennel, garlic

piment d'Espelette

### Iberico Pork Chop 48

milanese, salsa verde, endive parmesan salad

### Copper State Skirt Steak\* 48 <sup>GF</sup>

red chimichurri, fennel, onion

## pasta

### Pappardelle 36

pork sugo, basil, calabrian chile, chives

stracciatella

### Rigatoni 38

alla vodka sauce, cream, bacon, burrata

prosciutto chip, basil

### Gramigna 37 <sup>V</sup>

sautéed mushrooms, white wine, arugula

parmigiano reggiano

## sides

### Cauliflower 12 <sup>VE</sup>

zhoug, golden raisins, marcona almonds

### Heirloom Carrots 12 <sup>V</sup>

roasted artichoke, muhammara, goat cheese

tahini vinaigrette

### Patatas Bravas 12

duck fat potatoes, salsa brava, saffron aioli

### Forest Mushrooms 14 <sup>V</sup>

sautéed mushrooms, herbs

EXECUTIVE CHEF Chef Sammy D

GF gluten free V vegetarian VE vegan