



SOMERSET

\$95/ person

FOR THE TABLE

hummus

sumac, roasted garlic, pita

crispy pretzel dusted calamari

arrabiata sauce, onion aioli

PEI mussels

harissa tomato sauce, coconut cream, ciabatta

ENTREES

choose one:

somerset wagyu burger

truffle aioli, pickles, american cheese, crispy parsnips, fries

herb crusted salmon

beluga lentils, roasted fennel, berbere sauce

roasted ½ chicken

avocado crema, zhoug, chicken jus

SIDES

crispy brussels sprouts

thai pesto, crispy shallots

charred broccolini

gruyere foam, pepitas, chili flakes

heirloom baby carrot

halloumi, herbed oil, chili bread crumb

DESSERTS

choose one:

budino

espresso, caramel, brown sugar ice cream

cookie plate

chef's selection of rotating cookies

ice creams & sorbet

chef's seasonal selection

Executive Chef, Viceroy Hotel | Verlord Laguatan
Executive Pastry Chef, Viceroy Hotel | Danielle Marelli



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness



SOMERSET

\$115/person

FOR THE TABLE

muhammara

smoked red pepper, walnuts, pomegranate

crispy pretzel dusted calamari

arrabiata sauce, onion aioli

burrata

prosciutto, fennel compote, charred citrus, house made ciabatta

ENTREES

choose one:

roasted ½ chicken

avocado crema, zhoug, chicken jus

crispy branzino

kataifi, yuzu kosho nage, broccolini

8oz filet mignon

saffron butter, sweet potato, saffron aioli

SIDES

crispy brussels sprouts

thai pesto, crispy shallots

charred broccolini

gruyere foam, pepitas, chili flakes

heirloom baby carrot

halloumi, herbed oil, chili bread crumb

DESSERTS

choose one:

budino

espresso, caramel, brown sugar ice cream

cookie plate

chef's selection of rotating cookies

ice creams & sorbet

chef's seasonal selection

Executive Chef, Viceroy Hotel | Verlord Laguatan
Executive Pastry Chef, Viceroy Hotel | Danielle Marelli



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness



SOMERSET

\$135/person

Includes one glass of sparkling wine.

FOR THE TABLE

hummus

sumac, roasted garlic, pita

muhammara

smoked red pepper, walnuts, pomegranate, pita

lamb ribs

miso glazed eggplant, puffed grains

PEI mussels

harissa tomato sauce, coconut cream, housemade ciabatta

ENTREES

choose one:

roasted ½ chicken

avocado crema, zhoug, chicken jus

herb crusted salmon

beluga lentils, roasted fennel, berbere sauce

crispy branzino

kataifi, yuzu kosho nage, broccolini

8oz filet mignon

saffron butter, sweet potato, saffron aioli

SIDES

crispy brussels sprouts

thai pesto, crispy shallots

charred broccolini

gruyere foam, pepitas, chili flakes

heirloom baby carrot

halloumi, herbed oil, chili bread crumb

DESSERTS

choose one:

budino

espresso, caramel, brown sugar ice cream

cookie plate

chef's selection of rotating cookies

ice creams & sorbet

chef's seasonal selection

Executive Chef, Viceroy Hotel | Verlord Laguatan
Executive Pastry Chef, Viceroy Hotel | Danielle Marelli

