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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness
$115/person

For the table

- **muhammara**
  smoked red pepper, walnuts, pomegrante

- **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

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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*
$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, zhong, 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

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