

TASTE OF *fall/winter*



21500 Pacific Coast Highway
Huntington Beach, California 92648
Tel: 714 698 1234
hyatt.com

BREAKFAST



HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit, Bakery Selection
And Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

26.00 per guest

STAY FIT CONTINENTAL

Local and Seasonally Inspired Fruit
Steel Cut Oatmeal, Dried Fruits, Nuts, Raw Cane
Sugar, Cinnamon
Banana-Nut and Gluten-Free Blueberry Muffins
Selection of Chilled Juices
Coffee and Tazo tea

26.00 per guest

ENHANCEMENTS:

THE FARM

Scrambled Eggs & Egg Whites with Drake Family
Farm's Goat's Cheese & Resort-Grown Chives
Naturally Raised Pork Sausage and Smoked Bacon
Shredded Kennebec Potato Hashbrowns with Fresh
Thyme

8.00 per guest

MIGUEL'S SAVORY MUFFINS

Egg, Smoked Bacon & Farmhouse Cheddar
(Selection Includes Some Without Bacon)

6.00 per guest

EGG STATION

Scrambled Eggs & Freshly Prepared Omelets with Cage-
Free Farm-Fresh Eggs, Egg Whites and a Bountiful
Selection of Locally-Sourced Seasonal Ingredients

10.00 per guest

BREAKFAST SANDWICH

House-Baked Butter Croissant Filled with Scrambled
Eggs, Shaved Ham & Bravo-Farm's Cheddar Cheese

7.00 per guest

SMOKEHOUSE

Santa Barbara Applewood-Smoked Salmon
Water Bagels, Shaved Onions, Capers, Hardboiled
Cage-Free Eggs, Cream Cheese, Wedges of Lemon

8.00 per guest



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BREAKFAST BUFFET



BREAKFAST BUFFET

Local and Seasonally Inspired Fruit & Bakery Selection
Steel Cut Oatmeal Bar with Dried & Roasted Fall Fruits,
Brown Sugar and Spices
Selection of Chilled Fresh Juices
Scrambled Eggs with Vella Farm's Pepperjack Cheese &
Roasted Tomato Salsa
Crisp, Brown Sugar-Cured Smoked Bacon

Choice of One:

- Chicken-Herb Sausage
- Natural Pork Sausage
- Chicken-Apple Sausage

Weiser Farm's Griddled Potato Hash with Northern
Californian Mushroom & Carmelized Onions

Choice of One:

- Golden Raisin Brioche French Toast with Cinnamon
Apples
- Buttermilk-Pumpkin Pancakes
- Ricotta Cheese Filled Blintzes with Citrus Compote

Coffee and Tazo Tea Selection

36.00 per guest



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BREAKS



CRISP

Avocado Chick Pea Dip, Jalepeno Cilantro Ranch,
Warm Chipotle Garlic Dip, Crispy Tortilla Chips, Herb
Pita Chips, Carrot & Celery Sticks

16.00 per guest

SNACK

Warm Pretzels with Spicy Aliso Canyon Honey
Mustard
All Fried Beef
Winchester Farms Aged Gouda & Harvest Grain
Baguette
House-Made Pickles

16.00 per guest

SWEET

Mexican Style Hot Chocolate & Warm Churros
Accompaniments to Include:
Mini Marshmallow, Vanilla Whipped Cream, Ground
Cinnamon & Warm Caramel Sauce

16.00 per guest

REFRESH

Raisins on the Vine, Pecans, Sunflower Seeds,
Pomegranate Seeds
Oatmeal & Chocolate Chip Cookies
Pomegranate-Blueberry Smoothies
Coffee Presentation

15.00 per guest



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COFFEE BREAK SOLUTIONS

SEASONAL MUFFINS

44.00 per dozen

GLUTEN-FREE MUFFINS

44.00 per dozen

COFFEE CAKES

44.00 per dozen

ASSORTMENT OF BAGELS

With Cream Cheese

44.00 per dozen

YOGURT PARFAITS

Layered Yogurt, Seasonal Fruit Compotes and Homemade Granola

6.00 per each

STONYFIELD FARM'S ASSORTED ORGANIC YOGURTS

4.00 per each

CHILLED FRESH JUICES

Orange, Grapefruit and Cranberry

68.00 per gallon

GET "NAKED" SMOOTHIES

Berry Blast, Pomegranate-Blueberry, Mighty Mango, Green Machine

9.00 per each

WHOLE MARKET FRUITS

Seasonal Selection, Fully Ripened

36.00 per dozen

FRESH CUT SEASONAL FRUITS

7.00 per guest

JUMBO HOME STYLE COOKIES

Chocolate Chunk, Peanut Butter and Oatmeal

45.00 per dozen

JUMBO HOME-STYLE "GLUTEN-FREE" COOKIES

Chunky Chocolate Pecan, Cinnamon Raisin & Snickerdoodle

45.00 per dozen

CHOCOLATE BROWNIES, PECAN AND LEMON BARS

45.00 per dozen

ASSORTED ORGANIC ENERGY BARS

Eat Natural, Kind & Cliff

5.50 per each



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COFFEE BREAK SOLUTIONS

SIGNATURE CUPCAKES

Chocolate, Red Velvet & Lemon

60.00 per dozen

COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea

80.00 per gallon

PEPSI REGULAR, DIET, AND DECAFFEINATED SOFT DRINKS

4.75 per each

STILL AND SPARKLING WATER

4.75 per each

GO GREEN WATER

Filtered Water Station Includes Fresh Lemon, Cucumber & Lime

5.00 per guest



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PLATED LUNCHESES



ALL LUNCHESES INCLUDE BREAD SERVICE, COFFEE AND TEA SELECTIONS

FIRST COURSE (SELECT ONE)

Roasted Butternut Squash Soup with Curry, Cilantro & Yogurt

Organic Mushroom Bisque with Parmesan Fleuron

Fall Endives with Soft-Ripened Californian Brie, Roasted Apple, Candied Walnuts & Spiced Cider Vinaigrette

Kenter Farm's Hand-Gathered Greens
Shaved Radish, Carrots, Hot House Campari Tomatoes & Basil Vinaigrette

Golden Beets with Butter Lettuce, Drake Farm's Goat's Cheese, Spiced Pecans
Champagne Vinaigrette

ENTREES (SELECT ONE)

Oven Roasted Breast of Porcini-Rubbed Free Range Chicken
Northern Californian Mushroom Risotto, Broccolini & Pan Jus

44.00 per guest

Gremolata-Crusted Sustainable Salmon
Saffron Orzo Risotto, Haricots Verts, Roma Tomato Tapenade, Citrus Olive Oil

45.00 per guest

Grilled Flat Iron Steak
Red Wine Jus, Kennebec Potato Puree, Cipolini Confit & Roasted Baby Carrots

47.00 per guest

Roasted Chicken and Spinach Raviolis
Red Pepper-Tomato Jus & Fall Squash Ratatouille

44.00 per guest

Braised Beef Shortrib
Root Vegetables, Red Wine Braising Jus & Pureed Potatoes

46.00 per guest

DESSERTS (SELECT ONE)

Chocolate Pave with Candy-Cured Cherries

Pumpkin Crème Brûlée with Ginger Shortbread

Lemon Meringue Pie with Citrus Couli

Apple and Cinnamon Crumble, Vanilla Bean Gelato

Sweet Potato Cheesecake Brûlée with Mini Marshmallows



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BUFFET LUNCHES



BBQ

Sweet Potato, Root Celery & Corn Chowder

Kenter Farm's Fall Greens with Pears, Drake Farm's Goat's Cheese, Spiced Pecans & White Balsamic Vinaigrette

Fennel-Cabbage Slaw with Local Apples & Arugula

Slow Braised & Smoked Beef Brisket with Apple-Horseradish Cream

Spice Rubbed Prairie Grove Farm's Pork Ribs, Apricot-Chipotle BBQ Sauce

Bravo Farm's White Cheddar Mac 'N Cheese with Panko Streusel

Local Granny Smith Apple-Date Cobbler with Tahitian Vanilla Bean Gelato

50.00 per guest

ALTO

Tuscan White Bean Soup with Tomato, Cabbage and Sausage

Caesar Salad Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy and a Garlic Crostini

Grilled Baja Swordfish, Rapini, Pinenuts & Lemon Confit

Roasted Porcini-Rubbed Chicken Breast, Foraged Mushrooms, Boro Pan Jus

Oven-Roasted Baby White Potatoes, Olive Oil, Rosemary & Garlic

Assorted Antipasti: Olives, Genoa Salami & Grilled Baby Artichokes

Roasted Garlic & Green Olive Ciabatta Breads

Tiramisu & Florentine Cookies

49.50 per guest



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BUFFET LUNCHES

REGIONALLY INSPIRED

Butter Lettuce, Smoked Bacon, Roasted Tomatoes, Cave-Aged Californian Blue Cheese & Champagne Vinaigrette

Salad of Organic Yams & Sweet Potatoes with Cumin-Vinaigrette

Pan-Seared Barramundi

Sweet Corn, Fava Beans & Butternut Squash Succotash with Whole Grain Mustard

Grilled Free-Range Chicken Breasts

Preserved Lemon, Green Olives, Tomatoes & Thyme-Scented Jus

Roasted Local Root Vegetables with Resort Herbs & Garlic

Chocolate Croissant Bread Pudding with Vanilla Bean Creme Anglais

50.00 per guest

STAY FIT

Tomato and White Bean Soup

Arugula, Pear & Reggiano Salad

Golden Beets, Shaved Endive, Red Onion, Radish & Mint

Grilled Pesto Free Range Chicken with Fire Roasted Chermoula Sauce

Today's Sustainable Catch with Lemon Confit and Broccoli

Whole Wheat Penne Pasta with Romano Beans and Crumbled Goat Cheese

Natural Organic Yogurt Panna Cottas with Local Gala Apple Compote

47.00 per guest



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BUFFET LUNCHESES

SEASONAL DELI

Roasted Cauliflower Soup with Parsnip & Vella Farm's Dry Jack Cheese

Roasted Beets, Onions, Candied Walnuts & Drake Farm's Goat's Cheese

Weiser Farm's Baby White Potato Salad with Pancetta & Dill

Make Your Sandwich with the Following Offerings:

Served Warm: Applewood Smoked Beef Brisket

Oven-Roasted Tom Turkey, Shaved Beef Sirloin, Smoked Berkshire

Ham

Butter Lettuce, Vine-Ripened Tomatoes, Shaved Sweet Onions, Barrel-Aged Pickles

A Selection of Local Cheeses

Breads: Honey Whole Wheat, Potato-Dill and Freshly Baked Baguette

Hand-Cooked Potato Chips

Harvest Cake with Cider-Cinnamon Frosting,

Pumpkin Cheesecake

48.00 per guest

LOCAL MARKET

Chef's Daily Soup

Kenter Farm's Greens, Poached Pears, Spiced Walnuts, Drake Farm's Goat's Cheese & Sparrow Lane Walnut-Champagne Vinaigrette

Poached Salmon, Cucumbers, Dill

Lemon-Dijon Emulsion

Sliced Beef Tenderloin, Hand-Foraged Mushrooms, Demi Glace

Grilled Breast of Chicken, Wilted Spinach, Thyme Pan Jus

Roasted Root Vegetables, Unfiltered EVO, Garlic & Rosemary

Pear-Almond Croustade with Vanilla Cream

52.00 per guest



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HORS D'OEUVRES



COLD HORS D'OEUVRES

Smoked Salmon with Lemon Pepper Cream Cheese on
Toasted Rye

5.00 per each

Blackened Ahi, Wasabi Aioli & Tobiko

5.00 per each

Blue Crab Salad on Grilled Artichoke

5.00 per each

Tomato Confit, Marinated Mozzarella, Thai Basil

5.00 per each

Peppercorn Beef Tenderloin Carpaccio, Whole Grain
Mustard, Shaved Parmesan

6.00 per each

Point Reyes Blue, Fig Jam, Almond on Crostini

5.00 per each

Glazed Peking Duck, Plum Jam, Scallion & Chinese
Pancake

5.00 per each

Locally Caught Halibut Ceviche, Lime, Micro Cilantro,
Chili

5.50 per each

Feta & Red Onion Marmalade Tart

5.00 per each

Seared Beef Sirloin, Green Onion, Soy-Ginger Glaze

5.25 per each

HOT HORS D'OEUVRES

Mini Chicken En Croute

5.00 per each

Sirloin Beef Kabob, Chipotle Blueberry Glaze

5.50 per each

Chicken Kabob, Local Honey Ponzu Glaze

5.00 per each

Wonton-Crusted Shrimp Dumpling, Sweet Chili
Marmalade

5.00 per each



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HORS D'OEUVRES



Beef, Olive & Raisin Empanada, Roasted Vegetable Salsa

5.00 per each

Chicken Satay, Spiced Peanut Sauce

5.00 per each

Smoky Pulled Pork, Grilled Pineapple, Bravo Farms Cheddar, Mini Roll

5.00 per each

Raw Vegetable Springroll, Sweet Thai Plum Dip

5.00 per each

Coconut Crusted Shrimp with Mango-Chili Chutney

5.50 per each

Tortilla Crisp with Roasted Eggplant, Tomato & Feta

5.00 per each

Chicken-Vegetable Quesadillas, Green Vegetable Salsa

5.25 per each

Iced Gulf Shrimp

6.50 per each



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PRESENTATION STATIONS

TUSCAN FALL

Shaved La Quercia "Rossa" Proscuitto,
Creminelli Salami, House-Pickled Vegetables,
Winchester Farms Aged Gouda Cheese,
Grilled Garlic Ciabatta
Vine-Ripened Tomato Crudo with Basil,
Grilled and Roasted Vegetables
Northern California Mushroom Ravioli, White
Truffle Oil, Shaved Reggiano

900.00 per display for 50

LOCALLY SOURCED CRUDITE

Zucchini, Cauliflower, Radish, Celery and
Carrots, Pumpkin Seeds, Garlic Dill Vegan
Dip, Roasted Shallot Yogurt, Whole Grain
Crackers and Lavosh

175.00 per 25 guests

CHAR-GRILLED TACOS

Seasonal Line-Caught Fish, Spicy Braised
Pork, Lime-Achiote Chicken
Flour Tortillas, Shaved Radishes, Savoy
Cabbage, Roasted Chili & Tomato Salsa,
Grilled Pineapple & Jalapenos, Fresh Limes &
Sour Cream

Cilantro Cumin Steamed Rice, Black Beans
Freshly Made Guacamole
Crispy Corn Chips

500.00 per 25 guests

ARTISANAL CHEESE

Handcrafted Cheese Selection with Lavosh
and Crackers, Seasonal Condiments, Fruit,
Aliso Canyons Honey and Californian Lemon
Almonds

250.00 per 25 guests

SUSHI STATION

Selection of Nigiri and Maki Sushi;
California and Spicy Tuna Rolls, Tuna,
Salmon, Shrimp, Yellowtail and Eel Nigiri

Soy Sauce, Pickled Ginger and Wasabi
(Minimum of 100 Pieces)

Sushi Chef Attendant Optional
\$300 Per Attendant, Plus Tax

6.50 per piece



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CARVING STATIONS



BEEF

Rosemary Garlic Rubbed Natural Raised Rib Eye Roast
Kenter Canyon Spinach, Red Onion, Diced Egg, Crispy Bacon, Walnuts, Lemon Dijon Dressing

Locally Aged Gouda Potato Gratin

Fresh Horseradish, Apricot Mustard and Garlic Aioli

Olive Oil Rosemary Buns

Chef Attendant Required @ \$150 per Chef

550.00 per 25 guests

TURKEY

Roasted Free Range Turkey
Jalepeno Corn Bread Dressing

Braised Fennel, Pear & Arugula Salad

Kenter Farms Sage Jus, Bourbon Spiked Cranberry Relish

Chef Attendant Required @ \$150 per Chef

400.00 per 25 guests

FALL TAILGATE

Wildflower Chili Spiced St. Louis Style Ribs

Coffee Marinated Prime Flat Iron Steak

Grilled Andouille Chicken Sausages, Grilled Bell Peppers and Onions

Paprika Roasted Weiser Farms Baby Red Potatoes

Sparrow Lane Cider, Cracked Pepper, Caraway and Red Cabbage Slaw

Potato and Corn Meal Buns

500.00 per 25 guests

RISOTTO STATION

California Roasted Mushrooms, Thyme, Garlic, Shallots, Reggiano Cheese and Truffle Salt

Boar Bacon, Weiser Farms Butternut Squash, Kenter Sage, Laura Chenel Chevre

350.00 per 25 guests



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RECEPTION PACKAGES

LOCAL BOUNTY

Tortilla Crisp with Roasted Eggplant, Tomato & Feta
Chicken-Vegetable Quesadillas, Green Vegetable Salsa
Shrimp Tempura, Soy-yuzu Dipping Sauce

Californian Artisan Cheeses:

Fiscalini Farm's Cheddar Cheese & Point Reyes Blue with Fig Jam,
Dried Fruit, Lavosh Cracker & Grissinis

Grilled & Roasted Local Vegetables, Tomato Crudo & Green Olive
Ciabatta

Northern California Mushroom Ravioli, White Truffle Oil, Shaved
Reggiano

Pear & Almond Strudel with Frangelico Crème Anglais

38.00 per guest

SURFSIDE

Kenter Farm's Spinach & Frissee Salad
With Smoked Bacon, Cage-Free Egg, Red Onion, Walnut & Sparrow's
Lane Cider Vinaigrette

Brie, Pear, Almond Filo Flower
Coconut Shrimp with Mango-Chili
Chicken Marsala Pot Pie

Grilled & Roasted Vegetables, Tomato Crudo & Green Olive Ciabatta

Local Fish Tacos
Shaved Cabbage & Radish, Guacamole, Fresh Tomato Salsa & Sour
Cream

Braised Beef Short Riblets with Wild Mushroom-Cheddar Mac & Cheese

Triple Crème Brie with Fig Jam, Crostinis and Lemon Almonds

45.00 per guest



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PERSONAL PREFERENCE

INTRODUCTION

Guests choose their own entree in a banquet setting.

Better than the standard dual-entrée option, more elegant than the casual buffet. We feature four-course meals with a choice of four entrees. The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring four entrée selections is provided for guests at each setting. Specially trained servers take your guests' order as they are seated.

An option designed to satisfy individual tastes and preferences.



ALL DINNERS INCLUDE BREAD SERVICE, COFFEE AND TEA SELECTION

PLANNERS CHOICE APPETIZERS (select one):

Puree of Celery Root Soup with Apple Mascarpone and Chive Oil

House Made Crab Canneloni Glazed with Winter Truffle Bearnaise

Carpaccio of Local Beets with Avocado Mousse, Smoked Duck and Boconccini

Organic Goat Cheese Sampling - Tartare, Spring Roll, Pistachio Crusted, Glazed, Glacier Salad

Wild Game Consomme with Smoked Tomatoes and Candied Bacon

PLANNERS CHOICE SALADS (select one):

Local Organic Greens with Shaved Fennel, Black Radish, Tomato Confit and Basil Dressing

Mache, Radicchio and Frisee Salad with Toasted Hemp Seeds, Shaved Celeriac, Preserved Cherries and Grape Seed Oil

Crunchy Rocket Salad with Pickled Beets, Pecorino, Honey Mushrooms and Red Wine Emulsion

Winter Mesclun Mix with Dried Fruit Compote, Taro Chips and Pink Peppercorn Vinaigrette

INDIVIDUAL GUESTS CHOICE ENTREES:
(Planner chooses four items including one vegetarian option)

Niman Ranch Wood Grilled Beef Tenderloin with a Roasted Shallot Veal Reduction

"Sous Vide" Braised Local Lamb Shoulder with Rosemary Crumble and Lamb-Syrah Jus

Smoked Berkshire Pork Loin with Braised Red Cabbage, Apple Cider Gastrique and Poached Apples

Confit of Line Caught Halibut with Pan Roasted Wild Mushrooms and Rose Champagne Froth

Rosemary Roasted Sea Bass with Local Sweet Potato Puree and Port Wine Demi Glace

Naturally Raised Chicken Supreme with Clam-Chowder Torellini and Reisling Jus

PLANNERS CHOICE DESSERTS (select one):

Pear-Almond Tart with Creme Anglais

Warm Chocolate Bread Pudding with Vanilla Bean Gelato

Pumpkin Crème Brûlée

115.00 per guest



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PLATED DINNERS



ALL DINNERS INCLUDE BREAD SERVICE, COFFEE AND TEA SELECTION:

FIRST COURSE (SELECT ONE ITEM)

White Truffle Parsnip Cream Soup with Sage Pecan Pesto

Ginger Acorn Squash Soup with Coconut Curry Cream
Roasted Corn and Andouille Sausage Bisque, Cilantro Puree

Braised Beef Tortalloni, Roasted Californian Mushrooms, Cabernet Demi

Pan-Seared Scallop, Roasted Corn and Edamame Succotash, Grainy Mustard Sauce

SECOND COURSE (SELECT ONE ITEM)

Smoked Duck Breast, Pecorino, Endive, Blood Orange Reduction, Walnut Oil

Roasted Beets, Mache, Humboldt Fog Cheese, Sparrow Lane Champagne Dressing

Grilled Zucchini, Artichokes, Oven-Roasted Tomatoes, Frisee, Mozzarella, Red Wine Vinegar

Kenter Greens, Pecans, Dried Cherries, Drake Farms Chevre, Lemon Truffle Vinaigrette

ENTREES (SELECT ONE ITEM)

Duet of Braised Beef Short Rib and Seared Scallop, Petite Sirah Jus, Creamy Polenta
\$75.00 per guest

Duet of Natural Filet Mignon and Roasted Garlic Prawns, Sun-Dried Tomato Saffron Risotto, Cabernet Demi
\$85.00 per guest

Natural Filet Mignon, Winchester Farms Gouda Gratin, Asparagus, Merlot Demi
\$80.00 per guest

Duet of Chicken Supreme and Loch Duart Salmon, Gremolata Crust, Riesling Jus
\$65.00 per guest

Grilled Line-Caught Swordfish, Weiser Farms Fingerling Potatoes, Caponata, Lemon Oil
\$75.00 per guest

Roasted Natural Chicken Breast, Porcini and La Quercia Pancetta Risotto, Riesling Jus
\$70.00 per guest

DESSERTS (SELECT ONE ITEM)

Pear-Almond Tart with Creme Anglais

Warm Chocolate Bread Pudding, Vanilla Bean Gelato
Pumpkin Creme Brulee

Black Arkansas Apple Crumble with Coconut Gelato
Chocolate-Hazelnut Pot du Creme with Candied Hazelnuts



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DINNER BUFFET

THE SEASON'S BEST

Chef's Seasonal Soup

Kenter Farm's Greens, Poached Pears, Spiced Walnuts, Drake Farm's Goat's Cheese & Sparrow Lane Walnut-Champagne Vinaigrette

Golden Beets, Green Beans, Shaved Red Endive, Red Onion, Radish & Mint

Braised Brandt Beef Shortribs, Red Wine Braising Jus

Pan-Seared Scallop, Roasted Corn and Edamame Succotash, Grainy Mustard Sauce

Grilled Pesto Free Range Chicken with Fire Roasted Chermoula Sauce

Butternut Squash Raviolis, Sage, Roasted Pumpkin Seeds, Cider Cream

Pear-Almond Croustade with Vanilla Cream

Pumpkin Creme Brulee

89.50 per guest



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BEVERAGES



HOST SPONSORED BAR PER PERSON*

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature First Hour	18.00
Each Additional Hour	10.00

HOST SPONSORED BAR PER DRINK*

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails	8.50
Domestic Beer	6.50
Premium and Imported Beer	7.00
Select Wine	8.00
Resort's Featured Wine	9.00
Mineral Water/Juices	4.75
Soft Drinks	4.75
Cordials	10.50
Champagne (by the glass)	8.00

CASH BARS*

This Package Includes a Full Bar Setup

Signature Cocktails	9.50
Domestic Beer	7.50
Premium Imported Beer	8.00
Select Wine	9.00
Resort's Featured Wine	10.00
Mineral Water/Juices	5.50
Soft Drinks	5.50
Cordials	11.50
Champagne (by the glass)	9.00

LABOR CHARGES

Bartenders:	150.00
Our Resort Recommends one (1) Bartender for Every 100 Guests	



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BEVERAGES



HYATT'S SIGNATURE SELECT WINES

Canvas, Pinot Grigio, California	34.00
Canvas, Chardonnay, California	34.00
Canvas, Merlot, California	34.00
Canvas, Cabernet Sauvignon, California	34.00
Resort's Featured Wine	40.00

CHAMPAGNE & WHITE WINES

Segura Viudas, Brut Reserva, Sparkling, Spain	34.00
Domaine Carneros, Sparkling Wine, California	58.00
Taittinger, Brut, Champagne	84.00
Moet & Chandon, Imperial, France	96.00
Beringer, White Zinfandel, California	37.00
Clean Slate, Riesling, Germany	37.00
Pinghin Pinot Grigio, Italy	38.00
Silver Birch, Sauvignon Blanc, Malborough, New Zealand	40.00
Robert Mondavi, Private Selection Chardonnay, California	38.00
Franciscan, Chardonnay, Napa	44.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	43.00

RED WINES

De Loach, Pinto Noir, California	42.00
MacMurray Ranch, Pinot Noir, California	46.00
Napa Cellar, Merlot, Napa	46.00
Rodney Strong, Cabernet Sauvignon, Sonoma	46.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Razor's Edge, Shiraz, Australia	40.00



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ALTERNATIVE OPTIONS



LUNCH

Monday

Northern California Mushroom Ravioli, Truffle Oil, Chives, Reggiano

Tuesday

Vegetable Fried Rice, Organic Tofu, Spring Rolls

Wednesday

Butternut Squash Risotto with Fava Beans

Thursday

Farfalle with Peas, Oyster Mushrooms, Wild Rocket & Shaved Dry Jack

Friday

Thai Root Vegetable Curry with Brown Jasmine Rice

Saturday

Organic Red Quinoa Pilaf, Root Vegetables, Roasted Pepper Emulsion

Sunday

Roasted Root Vegetables with Cous Cous & Harissa

Vegan

Wilted Greens, Bok Choi, Soba & Miso

Gluten Free

Grilled Breast of Free-Range Chicken, Porcini

Mushroom Risotto, Grilled Broccolini

DINNER

Monday

Orzo with Roasted Squash, Sage & Fava Bean Coulis

Tuesday

Thai Vegetable Curry with Brown Jasmine Rice

Wednesday

Mushroom Risotto with Truffle Oil, Chives, Reggiano

Thursday

Moroccan Cous Cous with Parsnips, Carrots, Peas & Charred Tomato Sauce

Friday

Curried Cauliflower, Chick Peas & Eggplant with Basmati Rice, Natural Yogurt, Cucumber & Mint

Saturday

Portobello Napoleon with Grilled Farmer's Market Vegetables and Pepper Emulsion

Sunday

Stir Fried Vegetables with Pad Thai Noodles & Peanut Sauce

Vegan

Mixed Grain Stir Fry with Mushrooms, Peppers & Almonds

Gluten Free

Loch Duart Salmon, Achiote Honey Glaze, Scallion Mashed Potatoes & Broccoli



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