

the
Copper Room

CHEF'S MENU

STARTER

Soup Of The Day

Prepared fresh each day using the finest seasonal ingredients. Please ask your server for today's handcrafted selection.

Caprese Salad

Basil Oil, Fresh Mozzarella, Balsamic Glaze

Sorbet

A Refreshing Intermezzo to Cleanse the Palate

MAIN COURSE (PLEASE CHOOSE ONE)

New York Striploin

Grilled NY Striploin topped with Peppercorn Sauce, served with Yukon Mashed Potatoes and Seasonal Vegetables.

Pan-Seared Salmon Fillet

Lemon Dill Velouté, Rice Pilaf, and Asparagus

Roasted Chicken Breast

Served with Mushroom Demi-glace, Roasted Potatoes, and Seasoned Vegetables

Roasted Vegetable Mille-Feuille (Vegan)

Zucchini, Eggplant, Sweet Potato, Portobello Mushroom, Asparagus, Cashew Cheese, Tomato Coulis, Quinoa, Roasted Garlic and Parsley

Dessert

Chef's Choice Dessert of the Night

\$ 8 0

