



the
Copper Room

CHEF'S MENU

STARTER (CHOOSE ONE)

Soup Of The Day

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

Blueberry Smoked Duck Salad

Thinly sliced smoked duck breast, mixed greens, blueberry vinaigrette

SORBET

Seasonal Fruit Sorbet

MAIN COURSE (CHOOSE ONE)

Chicken Saltimbocca

Chicken breast stuffed with prosciutto & Havarti, finished with Madeira sauce, roasted potatoes, and seasonal market vegetables

Pan-Seared Steelhead Salmon

Steelhead salmon with lobster hollandaise, avocado-tomato salsa, charred leeks, steamed rice, and seasonal vegetables.

Slow-Braised British Beef Short Rib

Tender braised short rib with Yukon Gold potato purée, seasonal vegetables, rich red wine reduction, and crispy onions.

Quinoa & Garden Vegetable Stuffed Bell Pepper (Vegan)

Roasted bell pepper filled with quinoa and seasonal vegetables, finished with vibrant tomato coulis.

DESSERT

Chef's Choice Dessert of the Night

\$ 8 0

