



the
Copper Room

CHEF'S MENU

Beef Carpaccio

Thinly Sliced Beef Tenderloin drizzled with Truffle Oil, garnished with Arugula, Shaved Parmesan, and Capers, finished with Citrus Aioli.

or

Strawberry Pecan Salad

Mixed Greens, Goat Cheese, Candied Pecans, Strawberries, White Balsamic Vinaigrette

Sorbet

NY Steak

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

or

Pan Seared Louis Lake Steelhead

Safron, Lemon Veloute, Steamed Rice, Seasonal Vegetable.

or

Southwest Stuffed Peppers

Quinoa, Black Beans, Corn, Diced Vegetables Basil Marinara, Caramelized Yams, Spinach.

Chef's Choice Dessert of the Night

A handcrafted seasonal dessert, specially curated by the chef.



\$ 8 0