

CHEF'S MENU

STARTER (SELECT ONE)

Roasted Squash Velouté

Roasted Squash, Crème Fraîche, Toasted Pumpkin Seeds, Herb Oil
or

Caprese **GF**

Fresh Bocconcini, Basil, Balsamic Reduction, Extra Virgin Olive Oil

SORBET

Seasonal fruit sorbet

MAIN COURSE (SELECT ONE)

Roasted Chicken Breast

Wild Mushroom Sauce, Yukon Gold Potato Purée, Seasonal Vegetables
or

New York Steak

Certified Angus Beef

Yukon Gold Potato Puree, Seasonal Vegetables, Whiskey Peppercorn Sauce
or

Pan-Seared Steelhead

Saffron Rice, Roasted Cherry Tomatoes, Fennel, Lemon-Chive Beurre Blanc
or

Grilled Cauliflower Steak

*Roasted Garlic Hummus, Romesco, Seasonal Vegetables, Saffron Rice, Crispy Chickpeas,
Herb Oil*

DESSERT

Chef's choice dessert of the night

\$80 per person

The
Copper Room