



In-Room Gastronomy Package

First Course

maple roasted heirloom carrot salad,
toasted pumpkin seeds, sherry
vinaigrette

or

beet "carpaccio", goat cheese, candied
nuts, pickled mustard seed

Second Course

seasonally inspired soup

Main Course

linguini, garlic shrimp
sofrito

or

smoked pepper roasted chicken supreme,
braised kale, grainy mustard potato

or

slow roasted pork shoulder, wild rice,
corn pepper succotash

Dessert

pecan "butter tart", vanilla chantilly

Wine

White, Italy
Bianco Vino di tavola
2016 Perlage Fattoria Di Vaira Veneto,

or

Red, Italy
Primativo
Lucarelli, Puglia

VICTOR