



DINNER FOR TWO

Curated Prix Fixe Menu | 225 per couple

elevate your dining experience to a luxurious romantic candlelit dinner +10
contact in-room dining to make a reservation

SO-CAL CEVICHE*

shared starter for two

shrimp & octopus | lemon & lime juice | avocado | cucumber | heirloom tomatoes
onion | cilantro | habanero | tortilla chips

GARDEN SALAD *V*

one offering per guest

baby field greens | cherry tomatoes | carrots | ninja radish
focaccia croutons | champagne vinaigrette

choice of two entrées

FILET MIGNON & GARLIC SHRIMP* *LS*

potato pavé | seasonal vegetables | potato crisps | rosemary demi-glace

OR

CHILEAN SEA BASS*

red beet arborio rice | portobello & foraged mushrooms | peas | citrus saffron sauce
fried shallots | pickled fresnos | charred lemon

one offering per guest

CHOCOLATE CAKE

vanilla bean whipped cream | strawberry sauce | raspberries | gold flakes

BOTTLE OF BANFI ROSA REGALE - SPARKLING RED WINE

V vegetarian *LS* locally sourced

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.