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

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choice of two entrées

FILET MIGNON & GARLIC SHRIMP* LS

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

OR

PAN-FRIED HALIBUT*

mango habanero salsa | fingerling potatoes | avocado purée | pickled fresnos
fried shallots | spinach beurre blanc | micro cilantro | charred lemon

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one offering per guest

CHOCOLATE DUBAI CAKE V

kadayif | pistachio crumbles | 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.