In-Room Dining Lunch & Dinner

Appetizers

Raw Oysters – bread & butter mignonette – 16

Reuben Beef Tartare – comte, 1000 island, rye – 13

Fish & Chips – seared tuna, fried pickle chips, malt, ranch tartar sauce – 14

Lahmajun – spiced lamb flatbread, feta, arugula, smoked yogurt – 10

Cheese Plate – 3 selections, sweet & sticky garnishes – 15

Salads

Epicurean Salad – lobby herbs & lettuces, hazelnut, sottocenere, banyuls vinaigrette – 12 Caesar Salad – savory croutons, parmesan reggiano, radish, creamy bottarga vinaigrette –11

Entrees

Merguez Burger – spiced lamb, feta, arugula, eggplant frites, coriander & mint aioli – 17

Dry Aged Hamburger – bay blue cheese, mushroom marmalade, Dave's lettuce, violet mustard, frites – 16

Cedar Plank Salmon – brussels sprouts, hazelnut, apple lambic glaze – 29

Tuna Casserole – rare tuna, trofie pasta, peas, shimeji mushroom, cantalet – 28

Hanger Steak Oscar – blue crab potato hash, roasted asparagus, choron verde – 33

Spring Alfredo – fresh fettucine, glazed spring vegetables, herbs, parmesan reggiano – 24

Homage to Bern's – pressed steak sandwich, alpine cheeses, french onion au jus, onion rings – 16

Pastries

Blueberry Cobbler – cake crumb, brown sugar, vanilla ice cream – 11 Chocolate Praline Pavé – hazelnut dacquoise praline creme, hazelnut crunch – 12

Cold Beverages

Acqua Panna still water – 6
San Pellegrino sparkling water – 6
Dammann Frere Iced Tea – 3
Arnold Palmer – 4

Hot Beverages

Illy brewed coffee – 2
Illy coffeepot – 6
Illy espresso – 3
Illy latte or cappuccino – 4
Dammann Frere Hot Tea – 3
breakfast, earl grey, green,
mint (decaf), black decaf
Dammann Frere Teapot – 6