

MARBLE ROOM

STEAKS  RAW BAR

Private Dining Dinner Menus

Menu Subject to change. Prices do not include 22% service charge.

Dinner Menu 1 - \$88.00 per person

Includes: House-Made Rolls, La Colombe Brewed Coffee, Soft Drinks

First Course

Host to Select One

Marble Room Salad, Marinated Dried Cranberries, Goat Cheese, Maple-Pecan Granola, Sherry Vinaigrette
Mixed Greens Cucumber, Carrot, Tomato, White Balsamic Vinaigrette

Second Course

Host to Select 2 Entrees for Guests to Choose From

Faroe Island Salmon Pan Seared

Lemon-Caper Butter, Cauliflower Crème, Barley Risotto, Seasonal Vegetables

Ginger-Sesame Glazed Faroe Island Salmon

coconut-sweet potato puree, shiitake mushrooms, parsnips, scallions

Pan Seared Rainbow Trout

Butternut Squash, Wild Rice with Almonds, Ras el Hanout Spice, Currants Sweet Onion Creme

Roasted Bell and Evans Airline Chicken Breast Tuscan Style

Lemon-Rosemary Jus, Marble Room Potatoes, Seasonal Vegetables

Grilled Double Bone Berkshire Pork Chop

Chimichurri, Marble Room Potatoes, Seasonal Vegetables

Filet Mignon (8 oz)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetables

Roasted Butternut Squash (vegan)

ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato puree, marcona almonds

Dessert

Host to Select One

Budino Chocolate Pudding Cake

Marble Room Cheesecake blackberries, whipped cream

Vanilla Bean Crème Brulee snickerdoodle cookie, cinnamon chantilly

Homemade Sorbet or Ice Cream selection of the day

Assorted Petite Pastries, Served Family Style

Dinner Menu 2 - \$98.00 per person

Includes: House-Made Rolls, La Colombe Brewed Coffee, Soft Drinks

First Course

Host to Select One

Marble Room Salad, Marinated Dried Cranberries, Goat Cheese, Maple-Pecan Granola, Sherry Vinaigrette

Mixed Greens Cucumber, Carrot, Tomato, White Balsamic Vinaigrette

Caesar Salad Parmigiano Reggiano, Croutons

Second Course

Host to Select 3 Entrees for Guests to Choose From

Faroe Island Salmon Pan Seared

Lemon-Caper Butter, Cauliflower Crème, Barley Risotto, Seasonal Vegetables

Ginger-Sesame Glazed Faroe Island Salmon

coconut-sweet potato puree, shiitake mushrooms, parsnips, scallions

Pan Seared Rainbow Trout

Butternut Squash, Wild Rice with Almonds, Ras le Hanout Spice, Currants Sweet Onion Creme

Roasted Bell and Evans Airline Chicken Breast Tuscan Style

Lemon-Rosemary Jus, Marble Room Potatoes, Seasonal Vegetables

Grilled Double Bone Berkshire Pork Chop

Chimichurri, Marble Room Potatoes, Seasonal Vegetables

New York Strip Steak (14oz)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetables

Filet Mignon (8 oz)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetables

Roasted Butternut Squash (vegan)

ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato puree, marcona almonds

Dessert

Host to Select One

Budino Chocolate Pudding Cake

Marble Room Cheesecake blackberries, whipped cream

Vanilla Bean Crème Brulee snickerdoodle cookie, cinnamon chantilly

Homemade Sorbet or Ice Cream selection of the day

Assorted Petite Pastries, Served Family Style

Dinner Menu 3 - \$126.00 per person

Includes: House-Made Rolls, La Colombe Brewed Coffee, Soft Drinks

First Course

Host to Select 2 First Courses for Guests to Choose From

Marble Room Salad, Marinated Dried Cranberries, Goat Cheese, Maple-Pecan Granola, Sherry Vinaigrette

Mixed Greens Cucumber, Carrot, Tomato, White Balsamic Vinaigrette

Caesar Salad Parmigiano Reggiano, Croutons

Iceberg Wedge Creamy Moody Blue Cheese, Bacon, House Smoked Beets, Tomato, Red Onion

Jumbo Shrimp Cocktail (3 pieces) Cocktail Sauce, Dash of Horseradish, Cut Lemon

Lump Crab Cake Torn Herb Salad, Dijonnaise, Pickled Vegetables

French Onion Soup gruyere cheese crostini

Scallion Crispy Rice tuna tartare

Beef Tartare quail egg, "everything" bagel chips

Second Course

Host to Select 3 Entrees for Guests to Choose From

Faroe Island Salmon Pan Seared

Lemon-Caper Butter, Cauliflower Crème, Barley Risotto, Seasonal Vegetables

Ginger-Sesame Glazed Faroe Island Salmon

coconut-sweet potato puree, shiitake mushrooms, parsnips, scallions

Pan Seared Rainbow Trout

Butternut Squash, Wild Rice with Almonds, Ras le Hanout Spice, Currants Sweet Onion Creme

Roasted Bell and Evans Airline Chicken Breast Tuscan Style

Lemon-Rosemary Jus, Marble Room Potatoes, Seasonal Vegetables

Grilled Double Bone Berkshire Pork Chop

Chimichurri, Marble Room Potatoes, Seasonal Vegetables

New York Strip Steak (14oz)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetable

Delmonico Steak (16 oz) (add \$12 per person)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetables, Horseradish Sauce

Filet Mignon (8 Oz)

Peppercorn Demi, Marble Room Potatoes, Seasonal Vegetables,

Surf n Turf Filet Mignon (6oz) and Maine Lobster Tail (6oz) (add \$15 per person)

Sauce Béarnaise, Marble Room Potatoes, Seasonal Vegetables

Roasted Butternut Squash (vegan)

ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, parsnips, coconut-sweet potato puree, marcona almonds

Dessert

Host to Select One

Budino Chocolate Pudding Cake

Marble Room Cheesecake blackberries, whipped cream

Vanilla Bean Crème Brulee snickerdoodle cookie, cinnamon chantilly

Homemade Sorbet or Ice Cream selection of the day

Assorted Petite Pastries, Served Family Style