



# Modern Cuisine

the modern cuisine menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

## **modern cuisine**

\$172

leek potato soup

mixed demi greens, charred organic kale, roasted beets, marinated feta cheese, candied walnuts, sherry vinaigrette

roasted red quinoa salad

yellow bell pepper, roasted almond, roasted sweet corn, asparagus, meyer lemon

romaine hearts, kalamata olives, ricotta salata cheese, cabernet tomatoes, red onion, pecorino peppercorn dressing

moroccan spiced beef, tagine vegetables, quince jus

rosemary lemon chicken, wilted marinated grape tomatoes, capers

blackened sustainable corvina, sea island peas, pickled granny smith apples, muscat vin blanc

toasted israeli cous-cous, asparagus, piperade, preserved lemon

roasted golden beets, local squash, cauliflower, organic carrot

fresh raspberry and lime cream napoleon  
blueberry lemon and white chocolate cup cake  
hazelnut madeleine, chocolate shell  
caramelized banana cream eclair  
chocolate crunch dome

\$250.00 service charge for groups with less than 50 people

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.