

MOONRISE *Hotel*[®]



Dinner

PLATED

*all include coffee, iced tea, bread service and chef's selection of salad, vegetable, starch
choose your starch 3
choose your vegetable 3*

ENTRÉE

select up to three

CHICKEN BREAST

bone-in with honey paprika vinaigrette 30

STRIP STEAK

with blue cheese butter 37

BEEF FILET

tenderloin filet with tomato rock shrimp ragout 45

PORK LOIN CHOP

bone-in with maple beurre blanc, apple pancetta slaw 33

VEGETABLE FETTUCCINE

*roasted vegetables, parmesan cheese, fresh herbs
does not include starch or vegetable 26*

SALMON

seared with white wine sauce 35

RED SNAPPER

seared in herb butter with maitaise 40

AHI TUNA

sesame crusted with wasabi oil 45

RATATOUILLE TART

with herbed ricotta cheese 26

CHICKPEA STIR FRY

*chickpeas, root vegetables, mushroom,
arugula, pearl onion
does not include starch or vegetable 23*

DESSERT

select one

CHOCOLATE CARAMEL TART

fleur de sel

PECAN BREAD PUDDING

whiskey sauce

BROWN BUTTER PISTACHIO TORTE

blueberry glaze

NEW YORK CHEESECAKE

berry compote

RASPBERRY CHOCOLATE MOUSSE CAKE

candied almonds

*all pricing is per person unless noted otherwise
prices subject to 20% service charge and sales tax
substitutions are subject to availability and additional charge*