

# DINNER MENU

Available for Takeout or Enjoy Through In-Room Private Dining

## TO START

### COLD

#### BURRATA \$25

HEIRLOOM TOMATO, ROASTED APRICOT, BURNT HONEY VINAIGRETTE (V)

#### KALE SALAD \$19

KALE, ROMAINE, LIME AND ANCHOVY DRESSING, SUN-BLUSHED TOMATO, PARMESAN, CROUTON

### HOT

#### PISTOU SOUP \$15

SUMMER SEASON'S VEGETABLES, BASIL PESTO, PARMESAN (V)

#### CRISP CALAMARI \$22

CILANTRO, SHICHIMI PEPPER, SMOKED SEA SALT, TAMARIND SAUCE

#### SCALLOPS A LA PLANCHA \$32

CELERIAC PUREE, CAULIFLOWER COUS COUS, SMOKED BACON, PRESERVED LEMON

## SIDES

HERB FINGERLING POTATO \$11

CHARRED BROCCOLINI \$12

TRUFFLE FRIES \$11

HEIRLOOM TOMATOES \$11

BUTTERED BEANS \$11

POTATO PUREE \$11

(V) VEGETARIAN  
(GF) GLUTEN FREE



## MAINS

#### BRANZINO \$39

WILD RICE, PEA & MINT PUREE, PRESERVED LEMON, KALE

#### STEELHEAD TROUT \$36

SWISS CHARD, BRAISED FENNEL, FARO RISOTTO

#### WAGYU STEAK BAVETTE \$65

SNAKE RIVER FARMS 8OZ STEAK, PARSLEY & GARLIC FINGERLING POTATOES, SHALLOT & MUSTARD SAUCE

#### USDA PRIME COWBOY STEAK \$68

16 OZ BEEF BONE IN RIB, GRILLED ASPARAGUS, SAUCE BEARNAISE, TRUFFLED PARMESAN FRIES

#### WAGYU BURGER \$32

SNAKE RIVER FARM BEEF, APPLEWOOD CHEESE, TRUFFLE AIOLI, BUTTER LETTUCE, RED ONION MARMALADE, BRIOCHE

#### CASARECCE MONTECRISTO PASTA \$22

ROASTED TOMATO SAUCE, SUN BLUSHED TOMATOES, BURRATINI, CREAM, BASIL PESTO (V)

#### WHOLE ORGANIC TRUFFLE CHICKEN \$75

TO SHARE

SERVED TWO WAYS: FRIED & ROASTED, TRUFFLE JUS

## DESSERTS

#### THE KING'S CAKE \$34 (TO SHARE)

13 LAYER CHOCOLATE CAKE, HAZELNUT PRALINE BUTTERCREAM, 64% GUAYQUIL CHOCOLATE SAUCE

#### MIDNIGHT BLOSSOM TEA CHEESECAKE \$15

STRAWBERRY COMPOTE, GRAND MARNIER CHANTILLY

#### DARK CHOCOLATE AND TONKA MOUSSE (GF) \$15

CHOCOLATE CRUMBLE, HAZELNUT DACQUOISE

@LOUIXLOUIS  
#LOUIXLOUIS