



# WORK *OF* ART

## CONFERENCE MENU SAMPLE

*Our menu is meticulously organized  
by flavor & texture drivers*



## BREAKFAST

### BLACKBERRY POLENTA PORRIDGE

Toppings: House cultured butter, dried fruits, brown sugar, toasted almonds (gluten free, veg)

### MINI QUICHES

- Smoked salmon & leek
- Bacon, roasted butternut squash, feta cheese
- Silken tofu, caramelized onion and mushroom (vegan)

### BAGELS INSTALLATION

Assorted Wise Sons Bagels (vegan)

- House smoked salmon gravlax
- Prosciutto Di Parma
- Smashed avocados
- Herbed cream cheese
- Caper berries
- Pickled red onions (vegan)

### SHAKSHOUKA

Eggs baked with San Marzano tomato, blistered pepper, smoked paprika, garlic, avocado, feta cheese (gluten free, veg)

Optional: Braised beef short rib

### CINNAMON FRENCH TOAST BREAD PUDDING

Brioche, dried cherry, vanilla, powdered sugar (veg)

### LOCAL, SEASONAL FRESH FRUITS

## MID MORNING SNACK

### YOGURT PARFAIT W/ MAPLE SYRUP GRANOLA

House cultured yogurt, house made granola, fresh berries, maple syrup drizzle (gluten free, veg)

## SANDWICH LUNCH

gluten free options available

### HERB BRINED TURKEY BREAST

Smoked nectarine mostarda, herb goat cheese, frisee, pickled onions on sprouted wheat roll

### HERB MARINATED CHICKEN, BACON & AVOCADO

Kimchi aioli, pickled radish, arugala on ciabatta

### HOUSE CURED & SMOKED PASTRAMI BRISKET

Radish kraut, whole grain mustard aioli on German rye

### BLACK FOREST HAM & GRUYERE

Cranberry onion jam, garlic aioli, frisée, pretzel roll

### BABA GANOUSH & AVOCADO

Avocado, zaatar, bread and butter pickles, arugula, olive oil, ciabatta roll (vegan)

### SMOKED BEET SANDWICH

Walnut and roasted pepper pesto, eggplant, arugula, pretzel torpedo (vegan)



## LUNCH SIDES

### SMOKED POTATO SALAD

Smoked fingerling potatoes, frisee, preserved lemon, rosemary, Calabrian Chile (gluten free, vegan)

### CHICORY CAESAR SALAD

Chicories accompanied by creamy garlic dressing, herb croutons, and parmigiana

### HOUSE MADE POTATO CHIPS

seasoned with dill, garlic, pimenton

## LUNCH SWEETS

### LAVENDER & MEYER LEMON SHORTBREAD COOKIES

### PINK LEMONADE BARS

Raspberries, whipped creme fraiche

### CHOCOLATE PANNA COTTA

Cardamom whip cream, dulce de leche cocoa nibs (gluten free)

### CARROT CAKE

Ginger frosting, sunflower seed, coriander

## AFTERNOON SNACK

### MARINATED OLIVES & HOUSE SMOKED NUTS

### HOUSE MADE TRAIL MIX

House made granola, white and dark chocolate chips, roasted nuts, dried sour cherries

### GOURMET POPCORN

- Smoked Chile & Lemon
- Garlic, Anchovy & Dill

### SEASONAL FRUITS

Sourced from local farms

## BEVERAGES

### FIZZY MAKRUT LIMEADE

Served with lunch, over ice

### COFFEE & TEA BAR

Vasquez coffee & assorted Numi teas

### SPA WATER

Infused with cucumber, mint, and citrus

### SOFT DRINKS & MINERAL WATER

Coca Cola, Diet Coke, sparkling mineral water