

In Room Dining

Amenity Menu

4 Piece Assorted Chocolate Truffle

2 500ml Fiji

\$30



9 Piece Assorted Chocolate Confections
3 Truffle | 3 Bonbons | 3 Salted Chocolate Caramel
2 500ml Fiji
\$45





Cactus Cookie

Raspberry-Filled Sugar Cookie

House-Made Granola

2 500ml Fiji

\$50



6 Chocolate Strawberries

2 500ml Fiji

\$40



12 Chocolate Strawberries

2 500ml Fiji

\$70

Assorted Macarons
2 500ml Fiji
\$50



Welcome Amenity #1

Small Fruit Bowl

2 Salted Caramel Chocolates

2 500ml Fiji

\$50



Welcome Amenity #2

Large Fruit Bowl

2 Salted Caramel Chocolates

3 Pate de Fruit

2 1L Fiji

\$60



Welcome Amenity #3

Large Fruit Bowl

Chocolate Palm Tree 2

2 Salted Caramel Chocolates

3 Pate de Fruit

3 Macarons

3 Bonbons

2 1L Fiji

\$80



Beer & Snacks

5 assorted Craft Beers

beers subject to change

House Made Beef Jerky

Japanese Mixed Crackers

Brownie Brittle

\$65



Chef's Cheese Platter
*Selection of 3 Artisanal
Cheeses
Raisin on the Vine
Candied Pecans
Seasonal Accompaniments
2 500ml Fiji
\$60*

AMENITY UPGRADES

*Ferrari Carano, Chardonnay \$50
Justin, Cabernet Sauvignon \$70
Flowers, Pinot Noir \$120*



Chef's VIP Cheese Platter

*Selection of 5 Artisanal
Cheeses*

Raisin on the Vine

Candied Pecans

Seasonal Accompaniments

2 500ml Fiji

\$90

AMENITY UPGRADES

Ferrari Carano, Chardonnay \$50

Justin, Cabernet Sauvignon \$70

Flowers, Pinot Noir \$120



Charcuterie Platter

Selection of 3 Artisanal Salumi

Imported Prosciutto

Walnuts

Seasonal Accompaniments

2 500ml Fiji

\$75

AMENITY UPGRADES

Ferrari Carano, Chardonnay \$50

Justin, Cabernet Sauvignon \$70

Flowers, Pinot Noir \$120



Meat & Cheese Platter

Selection of 3 Artisanal Salumi

Imported Prosciutto

3 Artisanal Cheeses

Walnuts

Seasonal Accompaniments

2 500ml Fiji

\$100

AMENITY UPGRADES

Ferrari Carano, Chardonnay \$50

Justin, Cabernet Sauvignon \$70

Flowers, Pinot Noir \$120



WHITE WINE

Chardonnay, Ferrari Carano Sonoma \$50

Chardonnay, Cakebread Cellars \$100

Pinot Grigio, Cielo \$55

Pinot Grigio, Santa Margherita \$80

Sauvignon Blanc, Groth Napa \$60

Sauvignon Blanc, Kim Crawford \$80

Riesling, Chateau St Michelle \$50

RED WINE

Cabernet Sauvignon, Justin Vineyards Paso Robles \$70

Cabernet Sauvignon, Silver Oak, Alexander Valley \$165

Merlot, Ferrari Carano \$60

Merlot, Duckhorn Vineyards \$115

Pinot Noir, J Vineyard, California \$52

Pinot Noir, Flowers \$120

SPARKLING

Prosecco, La Marca \$55

Veuve Clicquot, "Yellow Label," Brut \$175

Moët & Chandon, Impérial, Brut Rosé \$250

Champagne Dom Perignon \$950

SPIRITS

VODKA

Absolut \$175

Grey Goose \$200

Tito's \$225

RUM

Bacardi Light \$150

Captain Morgan \$175

GIN

Bombay \$175

Tanqueray \$200

SPIRITS

TEQUILA

Don Julio Blanco	\$200
Patrón Silver	\$200
Patrón Reposado	\$225

SINGLE MALT

Dewar's 12 Year	\$175
Johnnie Walker Black Label	\$180
Macallan 12 Year	\$225
Johnnie Walker Blue Label	\$1,000

WHISKEY | BOURBON

Maker's Mark	\$150
Jack Daniel's	\$175
Crown Royal	\$175

BEER

Bud Light	\$8.5
Budweiser	\$8.5
Michelob Ultra	\$8.5
Stella Artois	\$9
Miller Lite	\$8.5
Coors Light	\$8.5
Blue Moon	\$9
Shock Top	\$9
Corona	\$9
Seasonal Craft	\$10
Bud Light Hard Seltzer <i>black cherry or mango</i>	\$8