

The Key Room

FINE FOOD~EXCEPTIONAL EVENTS

Dinner

Starter Salads

\$8

Romaine with Grated and Crispy Parmesan, Black Pepper Croutons
and Roasted Gilroy Garlic Dressing
*Egg free

Organic Baby Greens with English Cucumbers and Cherry Tomatoes
with Crispy Shallots and Balsamic Vinaigrette
GF, V

Shaved Fennel and Orange Salad with Fresh Mint, Feta Cheese, Toasted Cumin
Drizzled with a Lemon Vinaigrette
GF, V

Organic Arugula with Kalamata Olives, Toasted Walnuts and Pickled Red Onion
Tossed with a Walnut Oil and White Wine Vinaigrette
GF, V

Baby Spinach with Crispy Bacon and Chopped Hard-Boiled Egg and Shallots
Tossed in a Red Wine Vinaigrette

Entrées

Poultry

Breast of Chicken Marsala
Slow Roasted with Marsala Wine, Sweet Garlic and Cremini Mushrooms
\$28

Pan Roasted Breast of Chicken with a Chimichurri Sauce of Fresh Herbs,
Garlic, Olive and Red Pepper Flakes
\$28

Game Hen al Matone (Under a Brick)
with a Fresh Cranberry-Orange Gastrique
\$30

Beef, Pork & Lamb

Grilled Bistro Filet with a Cabernet Demi-Glace
\$35

Slow Braised Boneless Beef Short Ribs with Green Peppercorn Sauce
\$35

Roast Prime Rib of Beef with a Sherry Reduction and Creamed Horseradish
\$40

Medallions of Grilled Pork Tenderloin with Whole Grain Dijon Mustard Sauce
\$30

Roast Pork Loin Stuffed with Seasonal Fruits and Nuts and Braised with Pan Juices
\$30

Grilled California Lamb Chops with Fig and Olive Tapenade
\$40

Seafood

Filet of Rock Cod "Veracruz" – Spicy Tomato and Bell Pepper Fondue
\$32

New Orleans Style BBQ, Wild Gulf Shrimp with a Tomato and White Wine
Reduction Served with Anson Mills Stone Ground Grits
\$34

Wild or Organic Roast Filet of Salmon with Herbed Beurre Blanc
\$38

Pasta & Vegetarian

Chef's Choice Pasta with Seasonal Vegetables, Garlic, Lemon and White Wine
\$26

Eggplant Rollatini Stuffed with Seasoned Ricotta and Marinara
\$26

Ragout of Leeks & Cremini Mushrooms in a Coconut Curry Sauce
\$24

Risotto with Swiss Chard, Shaved Parmesan and Drizzled with Basil Oil
\$24

Portobello Mushroom Wellington with Red Pepper and Saffron Coulis
\$26

Entrées include a choice of two sides:

Mashed Potatoes with Gilroy Garlic or Fresh Chives Classic Rice Pilaf

Scalloped Potatoes with Gruyère Cheese

Penne Pasta with House-made Pesto

Whipped Chipotle Sweet Potatoes

Roasted Seasonal Vegetables

Broccolini with Roasted Garlic and Chili Flakes

Sauteed Green Beans with Slivered Almonds

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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FINE FOOD~EXCEPTIONAL EVENTS

Mexican Fiesta

Entrées – Choice of Two

Includes Fresh Corn and Flour Tortillas

Beef - \$28

Beef Picadillo or Carne Asada

Chicken - \$26

Chicken Mole Yucatan or Cumin Marinated Chicken with Chimichurri
or Chicken Pibil

Pork - \$26

Pork Pibil or Sopas with Chorizo

Vegetarian - \$24

Potato & Roasted Corn Flautas or Chile Relleno with Sweet Potato & Corn
or Tamales with Roasted Chiles and Queso Fresco

Entrées include a choice of two sides:

Green Rice

Borracho Beans

Black Beans with Epazote

Roasted Plantains with Mexican Crema

Serrano Slaw

Jicama Slaw with Citrus

Caesar Cardini Salad with Grilled Romaine,
Grilled Corn with Lime, Chile and Cheese

Fiesta Menu Includes Four Salsas -
Guacamole, Tomatillo-Avocado Salsa, Blackened Tomato-Chipotle Salsa
and Salsa Chile Arbol

Selection of Seasonal Agua Frescas **\$5**

Iced Tea and Lemonade **\$3**

Assorted Soft Drinks **\$2**

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