

THE
SUNDIAL
RESTAURANT, BAR & VIEW

~soup or garden~

butternut squash bisque
cranberry puree, pumpkin seed ancho chili pesto

caesar salad
petite romaine hearts, parmesan, crouton, oven dried tomato

sundial cranberry salad
cranberry, crumbled chevre, candied pecans, baby field greens,
cranberry vinaigrette

~main~

roasted chicken breast
sweet potato chorizo hash, granny smith apple, pan jus

pan roasted salmon
scottish salmon, crab hash, creamed black cabbage

balsamic braised short rib
roasted root vegetable, horseradish mashed potato, braising liquid,
horseradish cream

~finish~

(choose one for group)

mint chocolate fudge cake with vanilla bean cream
or
cheesecake with balsamic marinated strawberries

iced tea and coffee included

\$60 p/p++

*vegetarian options available upon request

8% tax, 24% service charge
fall/winter dinner menus
for groups 20 -40
all menus subject to change

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~main~

beef tenderloin
truffled spaghetti squash, rosemary garlic mashed potato
mushrooms, herbs, cabernet demi glace

plus choice of 2 other selection

roasted chicken breast
sweet potato chorizo hash, granny smith apple, pan jus

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\$70 p/p++

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