

THE SUNDIAL

RESTAURANT, BAR & VIEW

all dinner entrees prices are accompanied by:
selection of garden or soup
iced tea and starbucks freshly brewed regular & decaffeinated coffee
dessert selection

choose one of the following soup or garden options:

~soup or garden~

butternut squash bisque
cranberry purée, pumpkin seed ancho chili pesto

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

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

choose one of the following main options:

~main~ (choose one for group)

beef tenderloin
truffled spaghetti squash, rosemary garlic mashed potato, mushrooms,
herbs, cabernet demi glace \$65

roasted chicken breast
sweet potato chorizo hash, granny smith apple, pan jus \$60

pan roasted salmon
scottish salmon, crab hash, creamed black cabbage \$55

balsamic braised short rib
roasted root vegetable, horseradish mashed potato, braising liquid,
horseradish cream \$60

~finish~ (choose one for group)

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

please inform us if you have any specialty requests regarding items available on the menu or theme menu requests. Chef Christian specializes in customizing menus based on individual client needs.

8% sales tax & 24% gratuity
fall/winter group dinner menu
dinner groups 40+
all menus subject to change

enhancements

upgrade your dinner menu by adding the soup, resulting in a 4 course menu

butternut squash bisque

cranberry purée, pumpkin seed ancho chili pesto

\$8

if a choice of two entrees is desired then a four course menu is required. in order to accommodate this request please select the above soups for the first course, a salad for the second course, and two entrees for the third course; the dessert is the fourth which rounds out the 4 course menu.

Please inform us if you have any specialty requests regarding items available on the menu or theme menu requests. Chef Christian specializes in customizing menus based on individual client needs.