



MENUS

Restaurant	First Course	Second Course	Third Course
Lobby	Choice of: Vegetable and Cheese Fritter, Creole Mustard Sauce Mixed Green Salad, Goat Cheese, Pecans, Vanilla Scented Vinaigrette Marinated Shrimp, Capers, Tomatoes, Caraway	Choice of: Spicy Seared Salmon, Cucumbers, Chick Peas Grilled Skirt Steak, Sweet Potato, Mushroom Sauce	Choice of: Key Lime Pie with Whipped Cream, Cheesecake with Strawberry Sauce or a Chocolate Brownie with Vanilla Ice Cream and a Strawberry Sauce
Room	Choice of: Roasted Beet Salad, Arugula, Mountain Gorgonzola, Toasted Walnuts Soup of the day	Choice of: ROOM Steak, Mashed Potato & Cabbage Colcannon, Brandy Peppercorn Sauce Sautéed Chicken Breast, Crispy Brussel Sprouts, Pumpkin, Preserved Lemon Oil, Thyme, Chicken Jus Suku Tuna, Carrot Ginger Puree, Daikon Salad, Ginger Fume	Choice of: Bread Pudding Crème Brulee
Spice Market	Chicken Satay or Chicken Samosas	Pork Vindaloo or Malayasian Cod	Sorbet or Kulfi
Paces 88	Lobster Bisque with Miniature Lobster Cake and Chive Oil	Organic Chicken Breast with Truffle Mashed Potatoes, Oven Roasted Vegetables and Madeira Reduction	Honey and Vanilla Pane Cotta, Muscat Marinate Berries and Raspberry Coulis
Livingston	Your choice of soup/salad	Georgia Mountain Trout Celery Root/Blood Orange Butter Beef Short Ribs Rosemary Potato Gratin/Grain Mustard Jus Shrimp Ravioli Water Chestnut/ Mushroom Broth/ Black Truffle House Smoked Pork Sweet Potato Hash/ Scallion BBQ	Includes your choice of a glass of wine or dessert
BLT	Roasted Beets, Endive, Walnuts and Gorgonzola or Taylor Bay Scallops, Green Apple and Coriander Sauce	8 oz. Hanger Steak, Roasted Shallots and Jalapeno Mashed Potatoes or Seared Skate Wing, Brown Butter Sauce, Capers and Creamed Spinach	Strawberry-Rhubarb Crisp with Kirsch Ice Cream or Spiced Carrot Cake and Ginger Ice Cream
Park 75	Panzanella salad comfit orange tomatoes, arugula, roof top basil pesto, comfit garlic, or Oxtail ravioli Pea shoots, Truffle Tremor Goat cheese, honey sauce	Pecan Wood fired Bronzino Organic Spinach, Preserved Lemon Vinaigrette or Spiced Lamb Tenderloin Moroccan Couscous, feta coriander sauce, cucumber salad	Baileys Irish Cream cake white chocolate mousse, chocolate toffee shortbread or Trio of Doughnuts French Cruller, lemon meringue beignet, banana pecan ring
eleven	Mushroom Cappuccino, Truffle Foam, Rosemary Biscotti Arugula Salad, Pomegranate Poached Pear, Georgia Goat Cheese, Candied Pecans	Cabernet Braised Short Ribs, Okra Corn Succotash, Crispy Sweet Potato Corn Bread Crusted Sea Bass, Hoppin John	Seasonal dessert selection
Au Pied de Cochon	Choice of: Au Pied Salad (Mesclun, Tomato, Asparagus, Orange, Black Olives with Pesto) or Frog Legs Provencale or Onion Soup Gratinee	Choice of: Beef Bourguignon, Roasted Chicken Breast or Grilled Salmon	Baba au Rum or Georgia Peach Crème Brulee