



OCT. 24 2024

# The Ocean Room

CHEF STEVEN BROOKS  
SOMMELIER BRET REYNOLDS

*"This menu presents a harmonious balance of flavors and textures. With the comforting butternut squash soup, and culminating in the bold bison entree and sweet Austrian-inspired dessert, each dish is carefully crafted to delight the palate and leave a lasting impression. Bon appétit!"*

*– Chef Brooks*

## FIRST

### BUTTERNUT SQUASH SOUP

Coconut-Infused Butternut Squash Velouté,  
Pumpkin Chutney, "Drunk" Pear

*Bret Brothers 'La Bottiere', Juliéнас*

## SECOND

### SALMON

Beet Cured Salmon, Apple, Fennel, and Biscuit

*Domaine de Montille, Monthelie*

## THIRD

### BISON

Grilled Bison New York Strip, Spicy Red  
Cabbage Kimchi, Pomegranate Jus,  
Truffle Pomme Soufflé

*Zorah 'Karasi', Vayotz Dzor*

## FOURTH

### KAISERSCHMARREN

Raisins, Cranberries, Tonka Bean Ice Cream

*Olivares 'Monastrell Dulce', Jamilla*

