

THE PINEAPPLE ROOM DINING MENU

One half bottle of Moët & Chandon
Impérial Brut Reserve

First Course

Pretzel, house-made hummus, chickpeas with
cilantro dressing

Second Course

Gourmet selection of charcuterie paired with
cornichons, membrillo, olives

OR

Sweet potato falafel, pickled vegetables,
coconut yogurt dressing, mint, pomegranate

Vegan 

Third Course

Selection of fine cheeses, fig jam, fresh fruit
and crackers

OR

Seasonal selection of berries

Vegan 

Intermission Treat

Local dessert

OR

Raspberry sorbet

Vegan 

