

# Group and Event Dining



WHAT'S GOOD NOW

Seasons 52  
FRESH | GRILL 52



Seasons 52 is a fresh grill and wine bar that offers a seasonally inspired menu.

Ingredients are sourced at their peak and are thoughtfully prepared to enhance their natural flavor. Paired with over 100 wines and artisanal cocktails, there's always something new to discover at Seasons 52.

**A FRESH TAKE ON GROUP AND EVENT DINING**



From our chef's table to semi-private spaces and private dining rooms, the sophistication of our Frank Lloyd Wright-inspired architecture offers a warm, welcoming atmosphere for social gatherings and business meetings alike.





## GROUP AND EVENT DINING MENUS



Your personal event coordinator will ensure no detail is overlooked. Each private dining space features complimentary audiovisual capabilities, in addition to separate music, lighting and temperature controls. Your meeting will be every bit as flawless as your dining experience.



## WHAT'S GOOD THIS SPRING

Seasons 52 is all about what's good now. From using ingredients at their peak of freshness to rustic cooking techniques that bring out the natural flavors of food. And right now, that means new dishes that celebrate spring. Sesame Grilled Salmon salad. Spring vegetables like English peas, asparagus and California golden beets. Delicious Meyer Lemon & Ricotta Ravioli. You'll wish the season would go on forever. Discover what's good now this spring at Seasons 52.

- Crispy Prosciutto & Asparagus Flatbread with Camembert cheese and chervil
- Sesame Grilled Salmon salad with organic greens, mango, jicama, lemongrass sauce and a toasted sesame dressing
- California Golden Beets with Laura Chenel goat cheese, toasted pistachios and micro basil
- Caramelized Grilled Sea Scallops with lemon risotto, English peas and roasted asparagus
- Meyer Lemon & Ricotta Ravioli with brown butter, roasted peppers and English peas

DISCOVER WHAT'S GOOD NOW  
ON OUR SPRING MENU

**Seasons**  
FRESH | GRILL **52**

**P I N O T   G R I G I O**  
**L U N C H   M E N U**

**SIGNATURE FLATBREADS**

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

**LUNCH ENTRÉES**

-- Select two of the following for guests to choose from --

- Plated entrées include individual choice of side •
- Sharing platter entrées include sides for the table •

BBQ Chicken Salad  
Lump Crab Cake Sandwich  
Grilled Chicken Caprese Sandwich  
\*Signature Burger

**DESSERT**

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included  
*Wine pricing and pairings available upon request*

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**\$32 PER PERSON**

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*Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.*

\*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

# SIGNATURE

## LUNCH MENU

### SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

### LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

- Plated entrées include individual choice of side •
- Sharing platter entrées include sides for the table •

Vegetarian Tasting  
BBQ Chicken Salad  
\*Sesame Grilled Salmon Salad  
Grilled Chicken Caprese Sandwich  
\*Signature Burger

### DESSERT

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included  
*Wine pricing and pairings available upon request*

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**\$37 PER PERSON**

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# CHARDONNAY

## LUNCH MENU

### SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

### SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens Salad

### LUNCH ENTRÉES

-- Select three of the following for guests to choose from --

BBQ Chicken Salad  
\*Sesame Grilled Salmon Salad  
Boneless Beef Short Rib  
\*Cedar Plank-Roasted Salmon  
\*Wood-Grilled Pork Tenderloin

### DESSERT

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included  
*Wine pricing and pairings available upon request*

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**\$42 PER PERSON**

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# P I N O T N O I R

## D I N N E R M E N U

### SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

### SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens  
Seasonal Spinach Salad  
Crisp Romaine & Kale Caesar

### DINNER ENTRÉES

-- Select three of the following for guests to choose from --

Southern-Style Shrimp and Grits  
All-Natural Roasted Half Chicken  
Boneless Beef Short Rib  
\*Wood-Grilled Pork Tenderloin  
Caramelized Grilled Sea Scallops  
\*Cedar Plank-Roasted Salmon

### DESSERT

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included  
*Wine pricing and pairings available upon request*

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**\$55 PER PERSON**

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# SIGNATURE DINNER MENU

## SIGNATURE FLATBREADS

-- Select two of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

## SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens  
Crisp Romaine & Kale Caesar  
Seasonal Spinach Salad

## DINNER ENTRÉES

-- Select three of the following for guests to choose from --

All-Natural Roasted Half Chicken  
Caramelized Grilled Sea Scallops  
\*Cedar Plank-Roasted Salmon  
Boneless Beef Short Rib  
\*Wood-Grilled Filet Mignon

## DESSERT

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

*Wine pricing and pairings available upon request*

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**\$65 PER PERSON**

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# C A B E R N E T S A U V I G N O N

## D I N N E R M E N U

### SIGNATURE FLATBREADS

-- Select three of the following to share --

Roasted Roma Tomato  
Garlic Pesto Chicken  
Blackened Steak & Blue Cheese  
Artichoke & Laura Chenel Goat Cheese

### APPETIZERS

-- Select two of the following to share --

Spinach Stuffed Mushroom Caps  
Chilled Shrimp Cocktail  
Grilled Chicken Yakitori Skewers

### SOUP OR SALAD

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)  
Organic Field Greens  
Seasonal Spinach Salad  
Crisp Romaine & Kale Caesar

### DINNER ENTRÉES

-- Select three of the following for guests to choose from --

Boneless Beef Short Rib  
\*Wood-Grilled Filet Mignon  
Asian-Glazed Chilean Sea Bass  
Caramelized Grilled Sea Scallops  
\*Cedar Plank-Roasted Salmon  
Seasonal Fish from Chef's Suggestions

### DESSERT

Mini Indulgence Desserts  
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included  
*Wine pricing and pairings available upon request*

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**\$75 PER PERSON**

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# R E C E P T I O N

## M E N U

### SIGNATURE FLATBREADS

-- Priced per flatbread --

Roasted Roma Tomato \$9.6

Garlic Pesto Chicken \$9.9

Blackened Steak & Blue Cheese \$10.8

Artichoke & Laura Chenel Goat Cheese \$10.6

Lobster & Mozzarella \$15.9

### HORS D'OEUVRES

-- Priced by the dozen --

Braised Beef Crostini \$27

Wood-Grilled Meatballs \$20

Chilled Shrimp Cocktail \$31

Bamboo Skewered Sea Scallops \$32

\*Pan Seared Handline Tuna Tataki Amuse \$20

Grilled Chicken Yakitori Skewers \$26

Spinach Stuffed Mushroom Caps \$21

Seasonal Ratatouille Amuse \$13

Truffle & Roasted Mushroom Tart \$21

\*Kona-Crusted Lollipop Lamb Chops \$38

### MINI INDULGENCES & DESSERT WINE PARTY

-- Individual servings of classic desserts --

Flight of Mini Indulgences (7 minis) \$21

Mini Indulgence Celebration Tower (18 minis) \$50

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# CHEF'S TABLE

## MENU

### AMUSE

Chef's Amuse Bouche

### FIRST COURSE

Chef's Seasonal Flatbread

### SECOND COURSE

Caramelized Grilled Scallops

lemon risotto, English peas, roasted asparagus

### THIRD COURSE

Spinach Salad

spring strawberries, pea tendrils, toasted almonds, Gorgonzola, white balsamic vinaigrette

### FOURTH COURSE

Meyer Lemon & Ricotta Ravioli

brown butter, roasted peppers, English peas

### FIFTH COURSE

\*Filet & Lobster Tail

sauté of vegetables, Yukon mash, red wine sauce

### DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

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**\$82 PER PERSON**

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**SOMMELIER WINE PAIRINGS AVAILABLE UPON REQUEST**

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