

Private Chef In Room Brunch For Two \$59
Each Guest Picks a Main Course and Two Sides

Main Courses

Your Belgian Waffle- Served with Maple Butter; add Pecans, Chocolate Chips or Blueberries at your own pleasure.

Cream Cheese and Berry Stuffed French Toast
Hickory Smoked Ham Eggs Benedict with Fresh Hollandaise Sauce
Your Favorite Omelet-Two eggs with your choice of fixings
USDA Prime Breakfast Steak

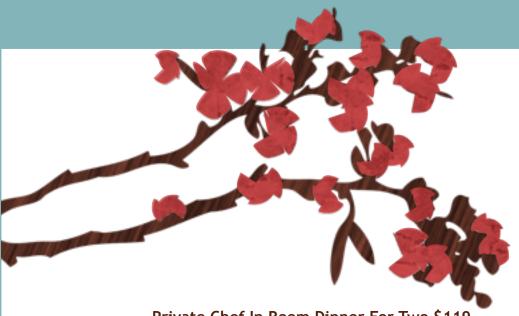
Brown Sugar Caramelized Pork Chop Square Brunch-Your Choice of Four Sides

Brunch Sides

Whole Wheat Toast, Toasted Bagel and Cream Cheese, Pork Sausage Patty, Hickory Smoked Ham Steak, Turkey Breakfast Sausage, Assorted Fruit Yogurt, Biscuits and Gravy, Toasted English Muffin w/ Butter, Roasted Breakfast Potatoes, Thick Cut Applewood Bacon, Bacon Wrapped Asparagus, Farm Fresh Eggs-Two any style, Mixed Fresh Berries, Irish Steel Cut Oatmeal

> <u>Juices</u> Cranberry Juice, Orange Juice or V-8

Daily Service Times: 9:30am and 11am. Chef arrives approximately 30 minutes prior to service. \$59 per couple plus tax. **Gratuity is greatly appreciated.** Contact Front Desk for availability. Chef Bryan direct: 479-981-2058 or okcchef@gmail.com
24 Hour notice recommended but not always necessary. Please Inquire.



Private Chef In Room Dinner For Two \$119

Each Guest Chooses one Starter and one Entree and share a Dessert

Starters

Organic Fire Roasted Tomato Bisque with Basil Oil Mixed Field Greens with Cucumber, Tomato and Croutons Classic Caesar Salad with Fried Capers, Parmesan and Croutons Mini Heirloom Tomato Bruschetta with Local Basic and Parmesan

Entrees

Three Cheese Stuffed Tortellini in a Basil Pesto Cream with Shrimp and Asparagus (or Chicken and Broccoli)

Organic Charred Chicken Piccatta with Meyer Lemon and Caper Sauce over Wild Rice and Asparagus

Brown Sugar Brined Double Pork Chop over Ying Yang Mashed Potatoes and Green Beans with Crimini Mushrooms and Red Onion

Bronzed Wild Caught Salmon over Wild Rice and Asparagus then crowned with Gulf Shrimp and Cajun lemon butter sauce

Lobster and Shrimp Raviolis in a Sun Dried Tomatoe Cream Sauce with Sauteed Shrimp and Asparagus

USDA Prime Top Sirloin with Loaded Baked Potato and Green Beans with Crimini Mushrooms and Red Onion

Desserts

Chocolate Fudge Cake with Blackberries and Dark Chocolate Syrup Pecan Strudel with Molten Praline Sauce Mixed Berries with Raw Sugar and Whipped Cream (GF Option)

Nightly Service Times: 5pm, 7pm, or 9pm. Chef will arrive approximately 30 minutes prior to service. \$119 per couple plus tax. *Gratuity is greatly appreciated*. Contact the Front Desk for availability. You may also contact Chef Bryan directly at 479-981-2058 or occurrent or occurrent Albur notice is recommended but not always necessary...Please Inquire.