



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

Juices

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. **Gratuuity is greatly appreciated.** Contact Front Desk for availability. Chef

Bryan direct: 479-981-2058 or okccchef@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 Piccata 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. ***Gratuuity is greatly appreciated.*** Contact the Front Desk for availability. You may also contact Chef Bryan directly at 479-981-2058 or okcchef@gmail.com
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