



# SOMERSET

**\$95/ person**

## **FOR THE TABLE**

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**hummus**

sumac, roasted garlic, pita

**burrata**

strawberry compote, tomato, house made ciabatta

**crispy pretzel dusted calamari**

arrabiata sauce, onion aioli

## **ENTREES & SIDES**

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**tagliatelle**

arrabiata, basil, parmesan

**herb crusted salmon**

beluga lentils, asparagus, berbere sauce

**roasted ½ chicken**

avocado crema, zhoug, chicken jus

**crispy brussels sprouts**

thai pesto, crispy shallots

**charred broccolini**

whipped ricotta, shallot vinaigrette, chili crisp

**roasted carrot**

tahina sauce, chili crisp, pomegranate

## **DESSERTS**

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**cheesecake**

chef's seasonal selection

**cookie plate**

chef's selection of rotating cookies

seasonal ice creams & sorbet

## **SERVED FAMILY STYLE**

Executive Chef, Viceroy Hotel | Verlord Laguatan  
Executive Sous Chef, Viceroy Hotel | David Owoeye

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness





# SOMERSET

\$115/person

## FOR THE TABLE

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### muhammara

smoked red pepper, walnuts, pomegranate

### hummus

sumac, roasted garlic, pita

### crispy pretzel dusted calamari

arrabiata sauce, onion aioli

## ENTREES & SIDES

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### roasted ½ chicken

avocado crema, zhoug, chicken jus

### crispy branzino

kataifi, yuzu kosho nage, broccolini

### crispy short rib

ancient grains, ras el hanout, mint chutney

### crispy brussels sprouts

thai pesto, crispy shallots

### grilled broccolini

whipped ricotta, shallot vinaigrette, chili crisp

### roasted carrot

tahina sauce, chili crisp, pomegranate

## DESSERTS

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### cheesecake

chef's seasonal selection

### cookie plate

chef's selection of rotating cookies

seasonal ice creams & sorbet

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# SOMERSET

**\$135/person**

## **FOR THE TABLE**

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### **hummus**

sumac, roasted garlic, pita

### **muhammara**

smoked red pepper, walnuts, pomegranate, pita

### **little gem salad**

fresno peppers, parmesan dressing, sarvecchio

### **burrata**

strawberry compote, tomato, ciabatta

## **ENTREES & SIDES**

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### **roasted ½ chicken**

avocado crema, zhoug, chicken jus

### **herb crusted salmon**

beluga lentils, asparagus, berbere sauce

### **crispy branzino**

kataifi, yuzu kosho nage, broccolini

### **crispy short rib**

ancient grains, ras el hanout, mint chutney

### **crispy brussels sprouts**

thai pesto, crispy shallots

### **grilled broccolini**

whipped ricotta, shallot vinaigrette, chili crisp

### **roasted carrot**

tahina sauce, chili crisp, pomegranate

## **DESSERTS**

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### **cheesecake**

chef's seasonal selection

### **cookie plate**

chef's selection of rotating cookies

seasonal ice creams & sorbet

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