



Accommodations

Pay tribute to Frank with sophisticated riffs on classic Italian cooking in this Forbes Travel Guide Four-Star Award winner. Surrounded by mementos and swinging music, guests dine on favorites like spaghetti and clams or osso buco. Sit inside or dine under the stars by cozy fireplaces. Special occasion? Reserve the Chairman's Room, a private room surrounded by notable wines overlooking the gardens.

MAXIMUM CAPACITY

Chairman's Room	18
Half Patio	20
Full Patio	32

BUY-OUTS All of Sinatra may be reserved for a private seated dinner for up to 130 guests, or a gala cocktail reception for up to 200 guests.

Elegant attire please; no jeans, shorts, or athletic wear. No children under the age of five (5). Sinatra is a smoke-free environment. Reservations are recommended. Food and beverage minimums are quoted for a two and a half (2.5) hour dining experience and do not include tax or gratuities. Please refer to the Resort Group Dining Policies for a comprehensive overview of all policies associated with group dining..

Sinatra



PATIO

SINATRA MENUS

Reception Menu Tray Passed Canapés

COLD

Prosciutto Grissini
breadsticks wrapped in
prosciutto

Shrimp Cocktail
jumbo shrimp, cocktail sauce

Bufala Mozzarella Crostini
mozzarella cheese, tomato
marmellata, basil pesto

HOT

Polpettine
signature veal, pork and beef
meatballs, Pomodoro

Scallops
seared scallops, mushroom
and madeira sauce

Portobello Fries
tempura portobello fries,
tartar sauce

Agnolotti di Zucca
butternut squash,
parmigiano reggiano,
sage brown butter,
amaretto cookie crumbs

**\$45 per person per hour
for four selections
excluding beverages,
tax and service charge**

The Crooner Dinner Menu

ANTIPASTI

Caprese
bufala mozzarella, vine
ripened tomatoes, red onion,
basil

PIATTI *choice of*

Branzino
grilled Mediterranean sea bass,
seasonal vegetables, yellow
pepper coulis, salsa verde

Pollo
pan seared organic chicken
breast, mashed potatoes, forest
mushrooms

Filetto
prime beef tenderloin, sweet and
sour shallots, mushrooms,
asparagus and mashed potatoes

Agnolotti di Zucca
butternut squash, parmigiano
reggiano, sage brown butter,
amaretto cookie crumbs

DOLCE

Tiramisu
mascarpone cream,
espresso soaked
ladyfinger biscuits

**\$185 per person
excluding beverages, tax
and service charge**

The Rat Pack Dinner Menu

ANTIPASTI *choice of*

Insalata dell' Imperatore
caesar salad, anchovy,
parmigiano reggiano, croutons

Panzanella di Granchio
jumbo lump crab meat, brioche
croutons, tomatoes, cucumbers,
tomatoes fonduta

PRIMI PIATTI

Agnolotti di Zucca
butternut squash, parmigiano
reggiano, sage brown butter,
amaretto cookie crumbs

SECONDI PIATTI *choice of*

Capesante seared diver scallops,
tri-color cauliflower, raisins,
Gaeta olives, capers

Pollo pan seared organic
chicken breast, mashed
potatoes, forest mushrooms,
marsala sauce

Filetto
prime beef tenderloin, sweet and
sour shallots, mushrooms,
asparagus and mashed potatoes

DOLCE

Limone
limoncello vanilla bean
mousse, hazelnut, lemon
marmalade, raspberry sorbet

**\$200 per person
excluding beverages,
tax and service charge**



DINING ROOM

The Chairman of the Board Dinner Menu

ANTIPASTI *choice of*

Gamberoni
*chilled jumbo shrimp, blood
orange cocktail sauce*

Insalatina Dell' Imperatore
*caesar salad, anchovy,
parmigiano reggiano,
croutons*

PRIMI PIATTI

Agnolotti di Zucca
*butternut squash, parmigiano
reggiano, sage brown butter,
amaretto cookie crumbs*

SECONDI PIATTI *choice of*

Branzino
*grilled Mediterranean sea bass,
seasonal vegetables, yellow
pepper coulis, salsa verde*

Ossobuco
*braised veal ossobuco, risotto
Milanese and gremolata*

Filetto
*prime beef tenderloin, sweet and
sour shallots, mushrooms,
asparagus and mashed potatoes*

Veal Parmigiana
*thinly pounded veal chop,
melted mozzarella, Pomodoro
sauce*

DOLCE

Cappello
*valrhona dark
chocolate mousse
fedora, Jack Daniels
panna cotta*

\$215 per person
*excluding beverages,
tax and service charge*