

CURATED CUISINE



A SAMPLING OF OUR CULINARY OFFERINGS

We source fresh ingredients to create ever-changing selections for a variety of tastes. From our tantalizing appetizers to an assortment of daily desserts, flavor is always on the menu at The Mather. Below are just a few examples of the dishes you'll find in our distinctive restaurants.



JUMBO SEAFOOD COCKTAIL

Shrimp, crab claws, chilled clams,
with herb oil

CHARCUTERIE PLATE

Salami, prosciutto, grapes,
Camembert cheese, cornichons,
house-marinated olives

TOMATO TARTE TATIN

Roasted tomato, fresh herbs,
goat cheese, pesto oil



SALADS

SLICED BEET SALAD

Balsamic glaze,
garlic aioli, watercress

ENTRÉES

ROASTED STEELHEAD TROUT

Blistered tomato & basil sauce,
roasted red potatoes with Parmesan,
asparagus

CASUAL

ROASTED VEGETABLE TACOS

Zucchini, red bell pepper, corn,
black beans, Spanish rice, asparagus,
house-made salsa, avocado

SPINACH SALAD

Baby spinach, sliced apples,
toasted walnuts, Kalamata olives,
marinated red onions

VEAL SCALLOPINE

Lemon-shallot sauce, roasted red
potatoes with Parmesan,
white bean timbale

GORGONZOLA PANINI

Sliced pears, spinach, panini bread,
chips, cucumber salad

PATENT'S SALAD

Romaine, tomatoes, cauliflower,
asparagus, Caesar dressing,
shaved Parmesan

CORNISH HEN

Dijon, tarragon & thyme glaze,
oven-roasted root vegetables,
brown rice

ROASTED LAMB BURGER

Brioche bun, feta cheese spread,
house-made chips and pickles



DESSERTS

RISOTTO RICE PUDDING

Orange-juice-soaked cherries,
toasted pistachios

TROPICAL SUNRISE MOUSSE CUP

Layered strawberry, orange,
pineapple mousse

PRETZEL PEANUT BUTTER BROWNIE

Chocolate, peanut butter,
pretzels