

ATHENAEUM HOTEL

HEIRLOOM

RESTAURANT

Athenaeum Hotel Foxtrot Feast

Sunday, June 14, 2026

ENTRÉES

“Yankee Hotel Foxtrot”

Maple Mustard Glazed Salmon

Tender salmon over roasted fingerling potatoes with dill & pickled mustard seeds.

“Sunken Treasure” Herb-Roasted Chicken Breast

Chicken marinated in garlic, thyme, lemon and olive oil, served with pan jus and charred lemon wheels.

“Wilco (The Album)” Stuffed Portobello Caps

Roasted portobellos filled with ancient grains, caramelized onions, sweet corn, kale and smoked gouda.

Finished with herb tomato coulis and crispy leeks.

“I Am Trying to Break Your Heart”

Cheddar Mac & Cheese

Rich, ovenbaked pasta finished with a buttery pretzel crumb crust.

“Either Way” Honey Glazed Carrots

Carrots with thyme, citrus zest and toasted pumpkin seeds.

Buttermilk Mashed Potatoes

Creamy potatoes with roasted garlic and herb butter.

Artisan Dinner Rolls & Cornbread

Served with both whipped and honey butter.

SALADS

“Jesus, etc.” Baby Greens Salad

Baby greens with candied pecans, dried cherries, goat cheese and red wine vinaigrette.

“One Wing” Composed Beet & Citrus Salad

Roasted golden and ruby beets, orange segments, shaved fennel, arugula and pistachios, drizzled with honey ginger vinaigrette.

Seasonal “Passenger Side” Fruit Display

A vibrant arrangement of fresh melon, pineapple, berries, citrus and grapes, served with a honey yogurt dip and mint garnish.

CARVING STATION

Slow Roasted “California Stars”

Herb-Crusted Prime Rib

Prime rib served with rosemary au jus, horseradish cream and smoked sea salt.

SOUP

Sweet Corn & Potato Chowder

DESSERT

“Impossible Germany”

Apple Cinnamon Bread Pudding

Served with warm caramel sauce.

Midwest Berry Cobbler with Vanilla Bean Chantilly

Mini “Hummingbird” Cupcakes

Banana pineapple spice cakes topped with cream cheese frosting and candied pecan crumble.

Gluten-Free Lemon Honey Cheesecake Bars