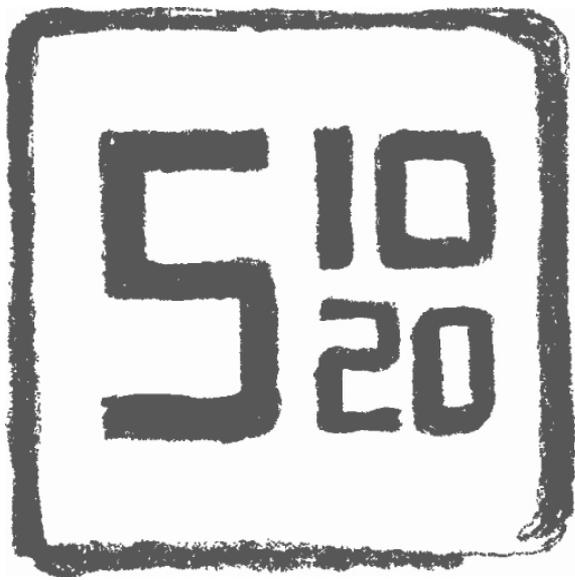


theGREATROOM



FREMONT MARRIOTT SILICON VALLEY
46100 Landing Parkway Fremont, CA 94538 | Phone: 510-413-3700

5

snacks

CHICKEN TORTILLA SOUP

cilantro, roasted corn, cotija cheese

Cup 5

Bowl 8

WILD MUSHROOM SOUP

herb crouton

ARTICHOKE SPINACH DIP 8

asiago cheese, grilled focaccia

MEZZE PLATTER 13

hummus, baba ghanoush, muhammara, grilled naan bread

SUMMER TOMATO BRUSCHETTA 10

basil, parmesan cheese, grilled focaccia

HERB FALAFEL 8

tahini, tzatziki sauce

GUACAMOLE 10

fire roasted tomato salsa, tortilla chips

GIGANDE BEAN HUMMUS 9

basil, naan bread, lemon olive oil

did you know?

The origin of falafel is unknown and controversial. A common theory is that the dish originated in Egypt. As Alexandria is a port city, it was possible to export the dish and name to other areas in the Middle East. The dish later migrated northwards to the Levant (Syria), where chickpeas replaced the fava

5

snacks

Consumption of raw or undercooked foods may cause food borne illness

All fried foods prepared trans fat free

Please let us know of any dietary preferences or food allergies ahead of ordering so we may accommodate as best as possible

Gluten free dishes available upon request.

An 18% service charge for parties of 6 or more and appropriate sales tax will be added to your bill.

Available daily 4:00pm - 11:00pm.

10

social sharing

did you know?

In North America, the American lobster did not achieve popularity until the mid-19th century, when New Yorkers and Bostonians developed a taste for it. Prior to this time, lobster was considered a mark of poverty for lower members of society in Maine and Massachusetts

GREATROOM SALAD 8

baby spinach, dried cherries, apricots, toasted almonds, balsamic vinaigrette

GRILLED CAESAR SALAD 8

spanish boquerónes, parmesan cheese, croutons

HEIRLOOM TOMATO SALAD 11

baby arugula, perlini cheese, basil oil, balsamic syrup

LOBSTER COBB SALAD 15

yellow corn, bacon, avocado, tomato vinaigrette

PORTOBELLO FRIES 10

roasted garlic aioli, balsamic glaze

CHARCUTERI PLATE 16

variety of local meats and cheeses

PRAWN SCAMPI 14

tomato basil crostini, sherry sauce, basil oil

AHI TUNA TOSTADA 14

sesame oil, cucumber, scallions, avocado, sriracha aioli

PARMESEAN CHICKEN WINGS 13

celery, carrots, peppercorn ranch

CLUB SANDWICH 14

roasted turkey, smoked bacon, french fries

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20

casual entrées

PACIFIC COD 20

shiitake mushrooms, pea shoots, ginger nage

DAY BOAT SCALLOPS 25

brussels sprouts, bacon, carrot puree, pomegranate molasses

CORVINA SEABASS 24

roasted artichokes, fava bean succotash, brown butter

LOCH DUART SALMON 22

morel mushrooms, sweet peas, leeks, chive mustard sauce

ORECCHIETTE PASTA 16

portobello mushrooms, baby spinach, parmesan cheese

MARY'S FREE RANGE CHICKEN BREAST 24

crispy polenta cakes, wild mushrooms, roasted chicken jus

BISTECCA ALLA FLORENTINE 48

24 oz. porterhouse, baby arugula, parmesan cheese, extra virgin olive oil

PRIME FILET MIGNON 35

cauliflower gratin, grilled asparagus, summer truffle sauce

MARRIOTT BURGER 15

aged cheddar cheese, smoked bacon, french fries

STEAK FRITES 22

caramelized onions, maître d butter

did you know?

Mary's Free Range Chickens is proud to be family owned and operated since 1954. All of Mary's chickens grow naturally with plenty of room to roam in a caring environment on ranches in sunny California. Mary's Chickens are fed a high quality vegetable diet with no animal by-products or additives. Vegetarian Diet: 70% Corn 25% Soybean Meal 5% Vitamins and Minerals, Gluten free, no preservatives, no antibiotics, and raised without added hormones

20

casual entrées

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sweets

LEMON DIABLO 9

candied hazelnut, blackberry sauce

CHOCOLATE POT DE CRÈME 9

salted caramel, pop rocks

CRISPY DULCE DE LECHE 10

tahitian vanilla bean ice cream, caramel sauce

KEY LIME PIE 9

strawberry puree, honey crème fraîche

NEW YORK CHEESECAKE 10

drunken berries, chantilly cream

THREE TWINS ORGANIC ICE CREAM 8

vanilla, chocolate, and strawberry

SELECTION OF MINIATURE DESSERTS 12

artisanal varieties

did you know?

Cheesecake does not come from just one style, but has numerous styles. The two most popular are New York and Philadelphia. The New York style is rich and heavy; while the Philadelphia style is creamier and lighter.

Presumably neither the New York or the Philadelphia styles were the same styles that were served to the Olympic athletes back in 776 BC. This is the oldest recorded history of the cheesecake where this tasty treat was more like a unleavened cheese bread.

sweets by the glass

SANDEMAN'S 10 YEAR TAWNY PORT 10

most flavorsome wine, full-bodied and appealing, with a persistent finish

LEAL TAWNY PORT 12

fortified with VSOP Brandy and aged in high quality oak barrels for over eight years.

GRAND MARNIER 12

orange Liqueur, delicious neat

HENNESY XO 30

french aged premium cognac

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Available daily 11:00am - 11:00pm.

liquids

Libations available daily starting at 11:00am. Local law may require stopping service of alcohol at times.

Refreshers available daily from 6:00am to 12:00am

Please let us know of any dietary preferences or allergies ahead of ordering so we may accommodate as best as possible

An 18% service charge for parties of 6 or more and appropriate sales tax will be added to your bill.

refreshers

PEPSI FOUNTAIN DRINKS	2
pepsi, diet pepsi, sierra mist, dr. pepper brisk iced tea, mountain dew, lemonade	
STARBUCKS ICED FRAPPUCCINO	3
vanilla, mocha, hazelnut	
RED BULL	3
sugar-free, regular	
NAKED JUICE	3
varieties	
EVIAN STILL	4/7
500ml, 1L	
FIJI STILL	4/7
500ml, 1L	
S. PELLEGRINO	4/7
500ml, 1L	
SOBE LIFEWATER	4
varieties	
GATORADE & G2	4
varieties (20 oz.)	
IZZE SODAS	4
varieties	

did you know?

Pepsi was first introduced in 1898 as "Brad's Drink" in New Bern, North Carolina by Caleb Bradham who made it at his home where the drink was sold. It was later labeled Pepsi Cola, named after the digestive enzyme pepsin and kola nuts used in the recipe. The original drink idea was to create a fountain drink that was delicious and but would also aid in digestion and boost energy

All beverages on this
page are also available
24-hours a day in
the lobby MARKET
located next to the
front desk



Proudly serving the following delectable brews

TAKE YOUR PICK



Allegro History

Founded in 1975, in Boulder, Colorado, Allegro Coffee quickly became one of the premier specialty coffee roasters in the U.S.. Whole Foods Market acquired Allegro in 1997.

Featured roasts and coffee blends

Vienna Roast

A blend of sensual Central American coffees, roasted to a mahogany decadence for deep rich flavor and full-bodied pleasure.

Decaffeinated Sumatra Lintong

Blue Batak derives its name from the indigenous Batak people of Lintong who grow coffee on the hillsides surrounding a massive and ancient crater called Lake Toba in northern Sumatra.

Seasonal Roast

Ask barista or server for details

Add-ons

Flavors \$0.50
Extra Espresso \$0.50

Hot Drinks

	Small	Large
ALLEGRO COFFEE	1.8	2.0
ESPRESSO	2.0	
AMERICANO	2.0	3.0
CAPPUCCINO	3.0	4.0
LATTE	3.0	4.0
CAFÉ AU LAIT	3.0	4.0
CAFÉ MOCHA	4.0	5.0
MACCHIATO	3.0	

Iced Drinks

AMERICANO	2.0	3.0
LATTE	3.0	4.0
MOCHA	4.0	5.0
CHAI	4.0	5.0

Blended Drinks

ESPRESSO	4.0	5.0
MOCHA	4.0	5.0

did you know?

Coffee grows on an evergreen tree in the form of a cherry and on average one coffee tree produces one pound of coffee each year



TAKE YOUR PICK

All teas \$6.00

White Silver Needle Yinzhen (White)

This exceptional white tea from Fujian provides a nutty and melon-like sweetness. The buds are picked in early spring and have a long and thin bud appearance. Delicate & floral.

Wulu Jade Cloud (Green)

Bright sage and herbaceous forward notes with a sweet peach and nutty finish. Balanced with a delicate, well rounded mouth feel.

Jasmine Fragrant Cloud (Green)

A high quality jasmine scented tea that is light and ethereal.

Sri Lanka Ceylon (Black)

Very dry, brisk and highly aromatic with a pleasing, subtle mixture of fruit and wood accents. A definitive tea, great hot and wonderful iced.

Four Seasons Jade Oolong

Elegant and refined with floral notes of jasmine and lily. Light floral aroma with roasted undertones, brief tartness as the initial flavor, and sweet aftertaste which lingers in the mouth

Masala Chai

Black tea with exotic sweet spices and rich flavors

Oregon Chamomile

Hints of fragrant sweet green apple, honey, lychee and sweet nectarine with a soothing and calm finish.

Vanilla Rooibos

Caffeine free top grade african rooibos generously flavored with madagascar vanilla

Due to the special presentation our loose leaf teas are available in [theGREATROOM](#) only

HOPS

Prices vary

FROM THE BOTTLE

DOMESTIC BEERS

Bud Light
Budweiser
Coors Light
Michelob Ultra
Sam Adams Seasonal
Blue Moon Belgian White
O'Doul's (N.A.)

PREMIUM BEERS

Heineken
Amstel Light
Widmer Hefeweizen
Corona Extra
Corona Light

CALIFORNIAN NATIVES

Anchor Steam

SAN FRANCISCO

Racer 5 IPA (7%)

HEALDSBURG

Sierra Nevada Pale Ale

CHICO

FROM THE BARREL

Sam Adams Boston Lager

DasBrew Monkey Fist

Dasbrew Knotty Red

Guinness Draught

Stella Artois

Drakes IPA

did you know?

The powers that be at Guinness say that a pint of beer is lifted about ten times, and each time about 0.56 ml is lost in a beer drinker's facial hair. That's a lot of wasted beer!

Available daily starting at 11:00am

WHITES

Ask about our non listed library wines for any special occasion.

SEGURA VIUDAS ARIA BRUT

Penedès, Spain
30

MUMM NAPA BRUT PRESTIGE

(187ML)
Napa Valley
18

BERINGER WHITE ZINFANDEL

Napa Valley
8/30

CLOS DU BOIS CHARDONNAY

North Coast
35

CHATEAU ST. JEAN CHARDONNAY

Sonoma County
9/32

STERLING CHARDONNAY

Central Coast
11/39

FERRARI-CARANO CHARDONNAY

Russian River Valley
60

JOEL GOTT CHARDONNAY

Napa Valley
40

STARMONT CHARDONNAY

Napa Valley
48

BRANCOTT SAUVIGNON BLANC

Marlborough, New Zealand
9/32

KENWOOD SAUVIGNON BLANC

Sonoma County
36

PIGHIN PINOT GRIGIO

Friuli Grave D.O. C., Italy
13/48

MERIDIAN PINOT GRIGIO

Paso Robles
33

CHATEAU STE. MICHELLE RIESLING

Columbia Valley
9/35

Available daily starting at 11:00am

All wines by the glass on this page available in three
different sized pours (3oz, 6oz, 9oz carafe)

REDS

Ask about our non listed library wines for any special occasion.

MERIDIAN MERLOT

Paso Robles
9/32

CLOS DU BOIS MERLOT

Sonoma County
38

ST. FRANCIS MERLOT

Sonoma County
15/57

COLUMBIA CREST HORSE HEAVEN HILL CABERNET SAUVIGNON

Columbia Valley
11/42

ESTANCIA CABERNET SAUVIGNON

Paso Robles
40

FRANCISCAN CABERNET SAUVIGNON

Napa Valley
15/57

WENTE "CHARLES WETMORE" CABERNET SAUVIGNON

Livermore Valley
17/60

AQUINAS CABERNET SAUVIGNON

Napa Valley
48

MARK WEST PINOT NOIR

Central Coast
50

KIM CRAWFORD PINOT NOIR

Marlborough, New Zealand
42

LA CREMA PINOT NOIR

Sonoma Coast
12/45

ROSEMOUNT "DIAMOND LABEL" SHIRAZ

Mclaren Vale, Australia
6/28

THE DREAMING TREE "CRUSH"

North Coast
42

Available daily starting at 11:00am

All wines by the glass on this page available in three
different sized pours (3oz, 6oz, 9oz carafe)

CURIOUS SELECTIONS

FROM THE STAFF

FIRESTONE CABERNET SAUVIGNON

Santa Ynez Valley, CA

This Wine promises aromas of blackberry and black cherry fruits as well as hints of leather, vanilla and baking spices. The palate has an impressive tannin-acid structure that is very full and soft, yet elegant. **13/48**

FOLIE A DEUX CABERNET SAUVIGNON

Alexander Valley, CA

Aged 18 months in a combination of French and American oak barrels, this 100% Cabernet Sauvignon is sumptuous and complex. Well-balanced and polished, featuring fragrant aromas of dark cherry, blackberry, cassis and anise. The rich, elegant, black fruit flavors lead to a focused and finely crafted finish. **15/56**

BEAR BOAT PINOT NOIR

Russian River Valley, CA

Bearboat's Pinot Noir, made of 95% pinot noir and 5% old-vine gamay, has a delicate body, well balanced acidity and lingering finish of strawberries. Yields are kept small and hand harvested to ensure high quality. Aged in barrels of tightly grained oak, which leads to layers of complexity and balance. **15/56**

SEAGLASS PINOT NOIR

Santa Barbara, CA

A minimalist winemaking style, free of over-manipulation, keeps the fresh, bright fruit flavors of the Pinot Noir grape intact from vineyard to bottle. The wine was carefully aged in small oak barrels, providing just the right balance between delicate varietal flavors, crisp acidity and complementary oak character. **13/40**

BUENA VISTA PRIVATE RESERVE PINOT NOIR

Sonoma, CA

The Private Reserve wines are the ultimate wines within the portfolio, limited in production. deep crimson in color with welcoming notes of ripe red berries and tart fruit that are deliciously followed by flavors of lush cherries, raspberries and just a touch of tobacco. Approachable upon release, this wine has great balance and texture. **140**

BUENA VISTA PRIVATE RESERVE ZINFANDEL

Sonoma, CA

The Private Reserve wines are the ultimate wines within the portfolio, limited in production. A beautifully rich, ruby colored wine, the nose opens with expressive aromas of black plum, blueberry, and notes of freshly cracked pepper. Fine tannins, incredible structure and stunning balance lead to a velvety mouth feel and a long, satisfying finish. **96**

SEGHESSIO VINEYARD'S ZINFANDEL

Sonoma, CA

Wine Spectator

"An excellent wine from a challenging vintage, with aromas of black cherry and spice opening to rich wild berry, mineral and toasty sage flavors that wrap around a concentrated core of acidity and tannins." **14/54**

Ask about our non-listed library wines for any special occasion.

Available daily starting at 11:00am

CURIOUS SELECTIONS

FROM THE STAFF

ST. SUPERY MOSCATO

Napa Valley, CA

This wine presents with a brilliant pale yellows and youthful hints of green. Aromas of perfumed peach blossom dominate while apricot, orange, and citrus zest follow. Flavors present a fruit basket of rich, exotic peach and apricot, a citrus undercurrent and an orange zest finish. This is a bright, opulent sweet wine. **12/44**

CAKEBREAD CHARDONNAY

Napa Valley, CA

The Cakebread chardonnay opens with fresh, creamy aromas of ripe pear, apple and citrus, with light butter, yeast and spicy oak tones adding complexity. The wine's rich, focused, green apple, melon and guava flavors are nicely balanced by fresh acidity and a piquant mineral tone. Both mouth filling and elegant. **23/90**

HAHN WINERY'S CHARDONNAY

Santa Lucia Highlands, CA

Reminiscent of golden delicious apples and ripe apricots on the nose, this Chardonnays mouthwatering acidity balances the slight creaminess that comes from its barrel aging. This wine's delicate structure on the palate leads to a round finish with lingering notes of Bosc Pear and marzipan. This wine's creaminess and refreshing acidity would make it a wonderful complement to a light mango and lobster salad or a hearty spaghetti alfredo. **16/60**

CHARLES KRUG 2011 SAUVIGNON BLANC

St. Helena, CA

This stainless steel signature style wine evokes aromas of grapefruit, lime and a hint of tropical passion fruit. Tantalizing flavors of orange blossom and tangy citrus commingle with a sprightly acidity that provides a refreshing finish. **10/36**

LEAL VINEYARDS VIOGNER

Holistar, CA

This wine is perfect for warm, summer days. The Viogner was fermented in stainless steel, giving the wine crisp acidity. Aromas of citrus and tropical fruit abound, with distinct flavors of pineapple, grapefruit and Granny-Smith apples. A hint of honey sweetness on the finish rounds out this easy-drinking wine. **12/45**

LYETH MALBEC

Sonoma, CA

This L de Lyeth Malbec exudes earthy aromas with notes of portabella mushroom and tar accented with scents of jasmine tea and medjool dates. Flavors of Acai berry, bing cherry and star anise are coupled with cardamom spices to produce a wine that is soft on the palate with well-structured tannins. **15/57**

HAHN WINERY'S GSM BLEND

Sonoma

This Southern Rhone-inspired blend of Grenache, Syrah and Mourvedre showcases the best of these varietals from California's Central Coast. Medium bodied and bursting with flavor, this wine is delicious on its own but is a great accompaniment to an array of cuisine. **13/50**

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FROM THE STILL

DARK 'N STORMY 11

black strap rum, fever tree ginger beer

SUNSHINE 10

malibu sunshine rum, pineapple juice, pomegranate liquor

theGREATROOM TRAIL 13

1800 silver tequila, cointreau, grand marnier, cranberry and lime juice

D.R. SHAKE 12

10 cane rum, stoli, midori, chambord

BOURBON COBBLER 14

basil hayden bourbon, southern comfort, peach brandy, lemon juice

SIAMESE DREAM 14

hanger spiced pear vodka, fever tree ginger beer, blood orange bitters

STRAWBERRY GIN MARGARITA 15

a classic cocktail refreshed, 209 gin, fresh strawberries

SEABREEZE MARGARITA 13

jose cuervo tradicional, grapefruit juice, lime juice, cranberry juice

LEMON DROP 14

simple cocktail, just add a little more: absolut citron, tuaca, chambord

KEY LIME COCKTAIL 15

absolut vanilla, lime juice, vanilla torani, whipped cream

MOCKTAILS

SUNRISE 6

orange juice, lime juice, grenadine, sparkling water

PROHIBITION PUNCH 6

apple juice, lemon juice, ginger ale

MINI COLADA 7

coconut cream, milk, pineapple juice

HEAVENLY DAYS 6

hazelnut syrup, lemon juice, grenadine, sparkling water