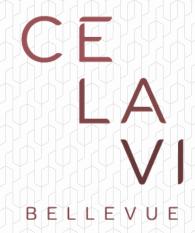


## BREAKFAST

FRESH PASTRIES	8	VSIDES	
Muffin, cream cheese Danish, butter croissant			
SEASONAL FRUIT & BERRIES	17	2 EGGS Choice of style (scrambled, over easy, sunny side)	8
HOMEMADE GRANOLA YOGURT PARFAIT Vanilla Greek yogurt, dried fruits, organic honey, glazed walnuts	13	BREAKFAST MEATS Applewood smoked bacon, maple sage pork sausage, apple chicken sausage, impossible sausage	10
GOLDEN BELGIAN WAFFLES Candied walnut, berries, bourbon butter, warm maple syrup	23	OVEN ROASTED BREAKFAST POTATOES Garlic confit, chopped rosemary, smoked paprika	9
AMERICAN BREAKFAST  Two organic cage-free eggs, oven roasted potatoes, and your choice of meat: Applewood smoked bacon, maple	29	TOAST (2) White, wheat, sourdough, gluten-free, or English muffin	6
sage pork sausage, apple chicken sausage or impossible sausage		BAGEL  Plain or everything seasoning, whipped cream cheese	8
AVOCADO TOAST	24		
Macrina wheat, cage-free poached egg		COFFEE & JUICE	
MISO MUSHROOM TOAST Pacific foraged mushrooms, cage-free poached egg	26	ILLY COFFEE Regular & decaf	5
SMOKED SALMON FLATBREAD Pickled red onions, crème fraiche, chive, salmon roe, chervil	28	Espresso Latte & cappuccino	<b>4 6</b>
		ORGANIC JUICES Orange, cranberry, tomato, grapefruit	6

PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, TAILOR MADE MENU ITEMS ARE AVAILABLE UPON REQUEST. \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A TAXABLE 20% SERVICE CHARGE AND 10.2% STATE TAX WILL BE AUTOMATICALLY ADDED TO ALL GUEST CHECKS, 100% OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR SERVICE TEAM MEMBERS.



## ALL-DAY BREAKFAST

SMALL PLATES		LEMON VANILLA CROISSANT FRENCH TOAST	26
CHARCUTERIE	38	Roasted blueberry compote, maple syrup	
Shaved jamón de Serrano, mortadella, saucisson sec, whole grain mustard, caperberry, housemade pickled vegetables		AVOCADO TOAST Whole wheat toast, hardboiled egg, heirloom tomatoes, radish, pea sprouts	24
TINNED SEAFOOD-PICKLED VEGETABLES & CRACKERS	36	FLATBREADS	
Choice of one:			
Mussels in escabeche		ROASTED PACIFIC MUSHROOM	26
Octopus in Galician sauce White anchovies		Carmelized onions, Gruyere cheese, petite argula, fresh thyme	
AMERICAN STURGEON CAVIAR Ice chilled caviar, chive, crème fraiche, potato blini	38	COLD WATER LOBSTER Roasted red peppers, mozzarella cheese, green onion, lobster crème fraiche, lemon zest	32
FOIE GRAS TERRINE	28		28
Peppered brioche toast points, cognac marinated cherries		BRAISED BEEF SHORT RIB Pickled red onion, golden beets, mozzarella cheese, horseradish crème fraiche	120
WAGYU SLIDERS*	28		
Carmelized cipollini onions, sharp cheddar, truffled aioli, brioche buns		SMOKED SALMON  Pickled red onions, crème fraiche, chive, salmon roe, chervil	28
Rossini style with seared foie gras	32		
		SWEETS	
GEMELLI PASTA	36		
Dungeness crab, roasted red peppers, peas parmesan, saffron brodo		WHITE CHOCOLATE PANNA COTTA	23
		Ginger mango glacé	
		ESPRESSO CHOCOLATE MOUSSE	20
		Caramel sauce, chocolate curls	

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