

BREAKFAST

FRESH PASTRIES 8

Muffin, cream cheese Danish, butter croissant

SEASONAL FRUIT & BERRIES 17

HOMEMADE GRANOLA YOGURT PARFAIT 13

Vanilla Greek yogurt, dried fruits, organic honey, glazed walnuts

GOLDEN BELGIAN WAFFLES 23

Candied walnut, berries, bourbon butter, warm maple syrup

AMERICAN BREAKFAST 29

Two organic cage-free eggs, oven roasted potatoes, and your choice of meat: Applewood smoked bacon, maple sage pork sausage, apple chicken sausage or impossible sausage

AVOCADO TOAST 24

Macrina wheat, cage-free poached egg

MISO MUSHROOM TOAST 26

Pacific foraged mushrooms, cage-free poached egg

SMOKED SALMON FLATBREAD 28

Pickled red onions, crème fraîche, chive, salmon roe, chervil

SIDES

2 EGGS 8

Choice of style (scrambled, over easy, sunny side)

BREAKFAST MEATS 10

Applewood smoked bacon, maple sage pork sausage, apple chicken sausage, impossible sausage

OVEN ROASTED BREAKFAST POTATOES 9

Garlic confit, chopped rosemary, smoked paprika

TOAST (2) 6

White, wheat, sourdough, gluten-free, or English muffin

BAGEL 8

Plain or everything seasoning, whipped cream cheese

COFFEE & JUICE

ILLY COFFEE

Regular & decaf 5

Espresso 4

Latte & cappuccino 6

ORGANIC JUICES 6

Orange, cranberry, tomato, grapefruit

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.

Available Mon-Fri from 6:00am - 10:00am, Sat-Sun from 7:00am - 11:00am

SMALL PLATES

CHARCUTERIE 38

Shaved jamón de Serrano, mortadella, saucisson sec, whole grain mustard, caperberry, housemade pickled vegetables

TINNED SEAFOOD-PICKLED VEGETABLES & CRACKERS 36

Choice of one:

Mussels in escabeche

Octopus in Galician sauce

White anchovies

AMERICAN STURGEON CAVIAR 38

Ice chilled caviar, chive, crème fraîche, potato blini

FOIE GRAS TERRINE 28

Peppered brioche toast points, cognac marinated cherries

WAGYU SLIDERS* 28

Carmelized cipollini onions, sharp cheddar, truffled aioli, brioche buns

Rossini style with seared foie gras 32

GEMELLI PASTA 36

Dungeness crab, roasted red peppers, peas parmesan, saffron brodo

ALL-DAY BREAKFAST

LEMON VANILLA CROISSANT FRENCH TOAST 26

Roasted blueberry compote, maple syrup

AVOCADO TOAST 24

Whole wheat toast, hardboiled egg, heirloom tomatoes, radish, pea sprouts

FLATBREADS

ROASTED PACIFIC MUSHROOM 26

Carmelized onions, Gruyere cheese, petite argula, fresh thyme

COLD WATER LOBSTER 32

Roasted red peppers, mozzarella cheese, green onion, lobster crème fraîche, lemon zest

BRAISED BEEF SHORT RIB 28

Pickled red onion, golden beets, mozzarella cheese, horseradish crème fraîche

SMOKED SALMON 28

Pickled red onions, crème fraîche, chive, salmon roe, chervil

SWEETS

WHITE CHOCOLATE PANNA COTTA 23

Ginger mango glacé

ESPRESSO CHOCOLATE MOUSSE 20

Caramel sauce, chocolate curls

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Available Sun-Thurs from 11:00am - 10:00pm, Fri-Sat from 11:00am - 11:00pm