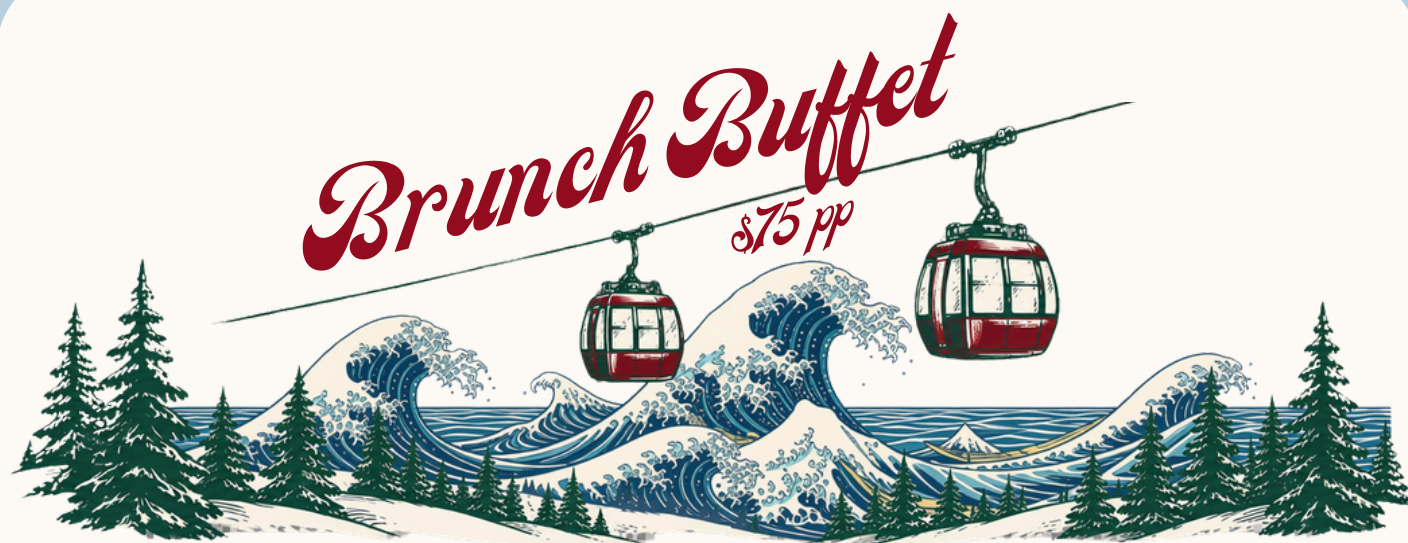




RAW BAR

*poached shrimp cocktail,
local oysters, chilled lobster,
horseradish, cocktail sauce,
champagne mignonette, lemon*

SMOKED SALMON

*heirloom tomato, cucumber,
red onion, watercress, capers,
lemon, dill cream cheese,
assorted bagels*

PETIT DEJEUNER

*organic yogurt & house made
granola
selection of fresh fruits & berries
assorted fresh baked pastry
sweet butter, jams, preserves*

FARMHOUSE CHEESE & CHARCUTERIE

*local & imported artisanal
cheeses, prosciutto di parma,
genoa salami, grapes, dried
fruits, honey, fig jam, marcona
almonds, marinated olives,
focaccia, crackers & crostini*

BEET SALAD

*baby beets, roasted root
vegetables, goat cheese, candied
pecans, pomegranate, citrus
champagne vinaigrette*

EGGS BENEDICT

*poached eggs, country ham,
english muffin, classic hollandaise*

BUTTERMILK FRIED CHICKEN & WAFFLES

*hot honey, candied pecans, warm
maple syrup*

BAKED BRIOCHE FRENCH TOAST

*dark chocolate, hazelnut, orange
blossom berries, vanilla crema*

SCRAMBLED EGGS

BACON

PORK SAUSAGE

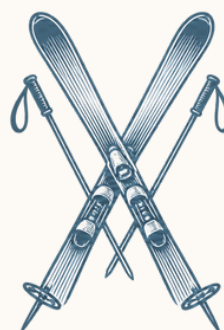
BREAKFAST POTATOES

ORGANIC YOGURT & HOUSE MADE GRANOLA

SELECTION OF FRESH FRUITS & BERRIES

ASSORTED FRESH BAKED PASTRY

SWEET BUTTER, JAMS, PRESERVES



EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

For your convenience an automatic gratuity of 20% will be added to each guest check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. We invite our guests to share any allergies or dietary restrictions.