

Breakfast

In-home breakfast service

From \$75 per person

For a Three-Course Breakfast

One Starter

One Fresh Baked Sourdough

One Main

Many items can be adjusted to be prepared vegan.

Selections marked with a \$ are prepared with premium ingredients and carry an additional charge.

 Vegetarian  Vegan

Starters & Sourdough

Choose one starter and one fresh baked sourdough

Starters

Fresh Fruits

Freshly Sliced Melons, Berries & Seasonal Fruits

Breakfast Tacos

Scrambled Egg, Pepper Jack Cheese, Chorizo & Scallion

Petite Pastries

Seasonal Muffins, Croissants & Assorted Danishes

Fresh Baked Cinnamon Rolls

Crème Anglaise

Candy Bacon

Thick Cut Bacon, Maple Glaze & Jalapeño

French Toast Sticks

Texas Toast, Crème Anglaise & Cinnamon Sugar

Oysters on the Half Shell \$

Fresh Horseradish, Cocktail Sauce, Champagne Mignonette & Lemon

Shrimp & Grits

Cheesy Polenta, Garlic Butter Shrimp & Sweet Pepper Relish

Deviled Eggs

Chive, Crème Fraîche & Crispy Prosciutto
Add Caviar \$

Cocktail Shrimp \$

Cocktail Sauce, Fresh Horseradish, Spicy Mustard & Lemon

Fresh Baked Sourdough

Smoked Salmon \$

Dill-Chive Cream Cheese, Capers, Boiled Egg & Lemon Zest

Brûléed Peach

Honey Peppered Goat Cheese, Arugula & Pomegranate Seed

Fungi

Triple Cream Brie, Chef's Mushroom Mix, Crispy Shallot & Chive

Green Hummus

Green Onions, Sautéed Mushrooms & Feta Cheese

Avocado Mousse

Asparagus, Tomatoes & Radish

Burrata alla Panna

Tomato Jam, Basil Oil & Toasted Almond

Peaches & Cream

Macerated Peach, Cottage Cheese & Mint Honey

Grilled Ribeye \$

Gorgonzola Spread, Shaved Horseradish, Snap Peas & Crispy Shallot

Mains

Served with home style potatoes with peppers and onions

The Classics

Le Matin Croissant Sandwich

French Omelet, Swiss, Ham, Sunny Side Egg & Béarnaise Aioli

Farmers Breakfast

3 Eggs Any Style, Bacon, Pork or Turkey Sausage, Sautéed Spinach, Orange Supreme & Choice of Toast
Make it an Omelet \$5

Chicken & Waffles

Vermont Maple, Toasted Marshmallow Butter, Chantilly Cream, Fresh Berries & Dehydrated Orange

Buttermilk Pancakes

Vermont Maple, Whiskey Butter & Bacon Strips

Biscuits & Gravy

Buttermilk Biscuits, White Breakfast Gravy & Sunny Side Egg

Shakshuka

Spiced Tomato Sauce, Onion, Chickpea, Egg, Spinach & Choice of Toast

Steak & Eggs \$

Grilled Ribeye, 3 Eggs Any Style, Orange Supreme & Choice of Toast

Monte Cristo

French Toast Sandwich with Ham, Turkey, Swiss & Maple Aioli

Stuffed French Toast 🌱

Maple Crème Anglaise, Chantilly Cream & Fresh Berries

Power Scramble 🌱

Egg Whites, Broccoli, Asparagus, Tomato, Garlic & Feta with Fresh Orange & Choice of Toast

Huevos Rancheros 🌱

Tortilla Chips, Verde Sauce, Red Onion, Black Beans, Roasted Bell Pepper, Crispy Garlic, Cotija & Poached Egg

Spicy Sweet Potato Hash 🌱

Crispy Kale, Red Onion, Sambal, Poached Egg & Lemon Hollandaise

Corned Beef Hash \$

House Brined Brisket, Idaho Potato, Poached Egg & Hollandaise Sauce

Benedicts

Traditional

Canadian Bacon, Poached Egg & Hollandaise Sauce

Chef's Special

Sautéed Spinach, Crispy Pork Belly, Pickled Onion & Russian Hollandaise

Buttermilk Fried Chicken

Flaky Biscuit, Dill Pickle & Honey Hollandaise

Hot Pastrami \$

Sautéed Onion, Chive & Dijon Mustard Hollandaise

Smoked Salmon \$

Salmon Belly Rilette, Crispy Kale & Lemon-Chive Hollandaise

Eggplant Parmesan 🌱

Sautéed Spinach, Mozzarella & Tomato Hollandaise

Garlic Butter Shrimp \$

Spinach, Tomato & Chive Hollandaise

Crab Cake \$

Jumbo Lump Crab, Roasted Bell Pepper, Panko Breadcrumbs & Old Bay Hollandaise

Butter Poached Lobster \$

Asparagus, XO Potato & Champagne Hollandaise

Frittata or Quiche

Spinach, Sun Dried Tomato & Feta 🌱

Aged Cheddar, Bacon & Chive

Braised Leek, Mushroom & Gruyère 🌱

Grilled Chicken, Roasted Tomato & Pecorino

Caramelized French Onion & Swiss

Smoked Chorizo, Onion & Manchego

Asparagus, Pancetta & Goat Cheese \$

Jumbo Crab, Bell Peppers & Cream Cheese \$

Sherried Lobster, Chive & Fontina \$

Polenta

Braised Short Rib \$

Sautéed Spinach, Pickled Fresno, Poached Egg & Hollandaise Sauce

Garlic Shrimp \$

Tomato Concassé, Asparagus, Sunny Side Egg & Lemon Beurre Blanc

Summer Truffle \$ 🌱

Black Truffle Shavings, English Peas, Asiago & Quail Egg

À La Carte Sides

\$10 each per person

Cinnamon Sugar Oatmeal 🌱

Cheesy Stone Ground Grits 🌱

Pork, Turkey or Plant Based Sausage

Thick Cut Bacon

Greek Yogurt Parfaits with Fresh Berries 🌱

House Hash Browns 🌱

Fresh Fruit Cups 🌱

Ham & Cheddar Gougères

Home Style Potatoes with Peppers & Onions 🌱

Bacon Cheddar Biscuits

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