



BREAKFAST

Continental Breakfast Tray
Bagel, Muffin or Danish with Steel Cut Oats / Butternut Squash

Smoked Wild Alaskan Salmon-Capers, Onions, Egg, Toasted Crostini

Greek Yogurt & Mint Parfait
with Fresh Exotic Fruit, California Almonds, Blueberries
Melba Toast

California Avocado Toast on Sourdough

< A la Carte >

- * Pastries & Savory Breads
- * Breakfast Burrito-Bacon or Sausage
- * Breakfast Chive and Potato
- * Million Dollar House Bacon-Pressed Pork Belly
Pork Sausage / Chicken Apple Sausage
- * Steel Cut Oatmeal / House Granola

New Mexico Fried Sopapillas / Mini Flour Tortillas
Stewed Spinach & Onions / Pinto Beans
Garbanzo Beans / Spanish Rice / Fried Eggs==>2 Each

SIGNATURES

Country Style Breakfast or Spanish Omelet
2 Organic Eggs, Potatoes Served With Bacon, Sausage

Buttermilk Blue Corn Pancakes, French Crepe or Classic French Toast
Fresh Fruit Syrup & Chantilly Nutmeg Cream

Vegetable Frittata or Omelet, A la Plancha Potatoes, Boursin Cheese, Chives

NY Steak & Enchiladas, 2 Eggs Any style with NM Red or Green Chile Sauce,

<All Juices are Made to Order>
Green Celery & Green Apples Juice
Carrot, Orange, Ginger
Pure Valencia Orange Juice
Milk 2 % , Regular Milk

Serving Peet's Fresh Brewed Coffee, Emeryville, CA
Gourmet Hot Tea Selection
*Specialty's & Espresso, Latte-Coming Soon!

Under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness - Menu items may contain peanut or nut products

Menu Created by Executive Chef John Chacon