

For the Table

Honey and Fresh Fruit **Greek Yogurt Smoked Fish** Traditional Garnish

Mushroom Tartlets

Breakfast Sausage

Selection of House Made Breakfast Breads

Strawberry Jelly and Orange Marmalade

Main Courses

Compass Omelet

Lobster, Mozzarella Cheese Fennel,
and Oven Dried Tomatoes

Greek Omelet

Feta Cheese, Tomatoes, Olives,
and Scallions

Forest Omelet

Goat Cheese, Wild Mushrooms,
and Brussels Sprouts

Eggs Benedict

Poached Eggs, Spinach, Pancetta,
Hollandaise

Roasted Heirloom Beets

Dill Yogurt, Aged Goat Cheese,
Cherries, and Smoked Almonds

Lamb Burger

Goat Cheese and Fried Potatoes

Pan Seared Sea Scallops

Baby Artichokes, Hearts of Palm,
and Olive Oil Crushed Potatoes

Pan Seared Wild King Salmon

Butternut Squash Puree, Bacon Lardons,
and Chile Citrus Jus

Spiced Crusted Tuna Carpaccio

Green Papaya Relish, Lola Rosa
Lettuces, and Ponzu Vinaigrette

Roasted Organic Chicken

Potato Puree, Bok Choy, Apricots,
and Mustard Natural Jus

Steak and Eggs

Grilled Filet Mignon, Spinach, Fingerling
Potatoes, and Roasted Peppers

Brioche French Toast

Fresh Berries, Chantilly,
and Maple Syrup

For the Table

Oatmeal Financier

Brownie Caramel Sundae with Beer Ice Cream

Cheesecake with Blue Berries

Hazelnut Cinnamon Biscotti

\$28 Prix Fixe Menu

20% Gratuity added to parties of 6 or more