



***Sample Breakfast Menu***  
*(Changes Daily)*

Assorted Muffins

\*\*\*

Fruit Medley

\*\*\*

Omelet with Tomatoes, Mushrooms & Monterey Jack  
Cheese with roasted red potatoes

or

Lemon Ricotta Hot Cakes

\*\*\*

Maple Glazed Bacon

\*\*\*

*Please let us know in advance of any food allergies or  
dietary restrictions – additional options are available*

*Fresh Orange Juice, Selection of Teas,  
Organic Costa Rican Drip Coffee  
Cappuccino & Espresso  
Hot Chocolate*

*Breakfast served daily 8:30 to 10:00am*



*Restaurant Week*  
*March 26, 2019 Dinner*

**Homemade Sourdough Focacia Bread**

**First Course**

**Winter Kale Salad with Butternut Squash, Pickled Radish,  
Hazelnuts and Ricotta Salata Cheese**

or

**Lemon Broccoli Soup with Pecorino and Pine Nuts**

**Second Course**

**Braised Beef Short Rib with Mushrooms, Cippolini Onion,  
Parsnip Puree and Fingerling Potato**

or

**Olive Oil Poached Lobster with Saffron Tagliatelle,  
Broccolini and Roasted Tomato**

or

**Roasted Cauliflower Steak with Eggplant Puree, Crispy  
Chick Peas and Salsa Verde**

**Dessert**

**Apple Crostada with Salted Caramel and Vanilla Ice Cream**