

CHEF'S TABLE MENU

BREAKFAST

service 4:30am to 10:30am

EGG AND SMOKED HAM SANDWICH

egg, ham, poppyseeds, cheese, dijon mustard

SPINACH AND GRUYERE FRITTATA

spinach, gruyere, chives

PROSCIUTTO AND LEEK STRATA

prosciutto, leeks, mushroom, egg

STRAWBERRY MAPLE OATMEAL

oatmeal, cinnamon, strawberries, maple syrup

CHIA COCONUT PUDDING

coconut, chia seeds, mixed berries, pudding

YOGURT PARFAIT

greek yogurt, honey, mix berries, granola

SMOKED SALMON

capers, extra virgin olive oil, sliced red onions

CHARCUTERIE PLATE

salami, prosciutto, parmesan cheese, fontina cheese

DESSERT

service 10:30am to 10pm

BROWN BUTTER CAKE

caramel, apples, pound cake

EGGNOG TIRAMISU

eggnog, ladyfingers, coffee, rum, mascarpone

BAR SNACKS

SALTY SNACK MIX

LUNCH/DINNER

service 10:30am to 10pm

DAILY SELECTION OF SOUP

CHICKEN POT PIE

chicken, carrots, peas, potatoes,
parmesan cheese, puff pastry with truffle salt

MEATBALLS AND POLENTA

beef and pork meatballs polenta, mascarpone cheese

BEEF SHORT RIBS

caramelized honey carrots, roasted potatoes,
braised beef short ribs, red wine demi

ANTIPASTI

service 10:30am to 10pm

BEETS WITH RICOTTA SALATA

beets, ricotta, pickled red onions

ISRAELI COUS COUS SALAD

israeli cous cous, cauliflower, spinach,
pickled red onion, lemon herb vinaigrette

CHARCUTERIE PLATE

salami, prosciutto, parmesan cheese, fontina cheese

COOKIE STATION

service 10:30am to 10pm

CHOCOLATE CHIP

PALMIERS

puff pastry, cinnamon, sugar

OATMEAL RAISIN

MILK

available upon request