

Morning Shakes

Fitness & Protein	14
Omega Seed Butter, Raw Almond Milk Wild Blueberries, Hemp, Chia, Dates	
Maca-Cacao Energy	14
Maca, Cacao, Cinnamon, Banana, Strawberries, Coconut	
Yogurt, Berry and Pollen Defense	14
Yogurt, Strawberry, Raspberry, Blueberry Local Bee Pollen Honey	

Organic Juices

Green Juice	14
Ginger, Spinach, Granny Smith, Cucumber, Lemon, Curly Kale	
Ruby Red	14
Carrots, Beet, Lemon, Ginger, Orange	
Turmeric Tonic	14
Lime, Lemon, Honey	

House Baked Breads and Pastries

Gluten Free and Vegan Options Available

Continental Breakfast	25
Assorted House Baked Pastries Freshly Squeezed Orange Juice, La Colombe Coffee or Tea	
Croissant, Pain au Chocolat	10
Apple Danish, Hazelnut Twist	
Daily Selection of House Baked Muffins	8
Toast	5
White, Wheat, Sourdough, Rye, 7 Grain Pumpernickel or English Muffin	
Daily Selection of Fresh Baked Bagels	7

Energizing and Fresh

Organic Market Fruit & Berry Bowl	22
Vanilla Chia Bowl	19
Dates, Cacao, Brazil Nuts, Hemp Seed, Fruit	
Seasonal Fruit	19
Yogurt, Bee Pollen, Salted Oats and Seeds, Honey	
Avocado Toast with Sunflower Seeds	16
Lime and Chili Flakes	
Add Poached Eggs	8
Add Smoked Salmon	13

Pancakes Grains and Cereals

Granola with Organic Bananas	14
Buttermilk Pancakes	23
Seasonal Berries, Bananas and Maple Syrup	
Almond Pancakes GF	23
House Made Almond Butter and Whipped Bananas	

Organic Cage Free Eggs

Eggs Any Style*	22
Choice of Toast	
Omelet	24
Choice of Mushrooms, Cheese, Ham or Smoked Salmon	
Eggs Benedict*	28
Snake River Farms Ham or Smoked Salmon	
Sunny Side Up Frittata*	25
Bacon, Corn, Cherry Tomatoes, Herbs and Cheddar Cheese	
Snake River Farms Skirt Steak and Eggs*	52
Crunchy Warm Tortillas and Rancheros Sauce	

Executive Chef | Steve Benjamin
Chef | Jean-Georges Vongerichten

Raw

Crispy Sushi*	24
Sea Trout, Chipotle Emulsion and Mint	
Ahi Tuna Tartare*	26
Crushed Avocado, Radish and Ginger Dressing	
Shrimp and Crab Cocktail	38
Ossetra Caviar* per oz.	155
Egg, Chives, Onion, Crème Fraîche, Blinis, Swedish Rye Bread	

Pizza, Pasta and Sandwiches

Spicy Salami and Broccoli Rabe	29
Fresh Ricotta and Lemon	
Tomato, Mozzarella and Basil Pizza	22
Avocado Carpaccio Pizza	28
Jalapeño, Cilantro and Lime	
Black Truffle and Fontina Cheese Pizza	31
Grilled Chicken Club	28
Fried Egg, Bacon, Tomato, 7 Grain Bread	
Egg Sandwich	25
Snake River Farms Ham and Pepperjack Cheese	
Truffle Cheeseburger*	29
Brie, Yuzu Pickles, Black Truffle Aioli	
Campanelle with Spring Peas	28
Basil-Pistachio Pesto, Parmesan	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Salads and Appetizers

Crispy Monterey Calamari	24
Citrus Chili Dip	
Dungeness Crab Crostini	31
Garlic Aioli, Avocado, Dill	
Broccoli and Kale Salad	23
Soft Boiled Egg, Grainy Mustard Dressing, Parmesan, Mint	
Warm Shrimp Salad	28
Avocado and Champagne Dressing	

From The Wood Burning Grill

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Faroe Island Salmon Fillet	38
Maine Lobster	46
Organic Jidori Chicken	38
Grass-Fed Lamb Chops*	51
16oz. Strauss Farms Veal Chop*	45
8oz. Snake River Farms Wagyu Skirt Steak*	46
16oz. Snake River Farms Wagyu Ribeye*	75

Sides

Sautéed Bloomsdale Spinach	12
Sesame Seeds	
Glazed Wild Mushrooms	14
White Wine and Sage	
French Fries with Herbs	12
Mashed Potatoes	14
Warm Butter and Sea Salt	