



IN-ROOM DINING

STARTERS

Chicken Noodle Soup	9
Pita Chips with Hummus	11
Plantain Chips with salsa & guacamole	11
Local Fish Ceviche citrus, cilantro, crispy plantains	15
Three Gulf Shrimp	17

ENTREES

Roasted Half Poulet Rouge fava beans, baby carrots, pearl onions, ginger jus	29
Grilled 10oz Skirt Steak watercress salad, chimichurri, fries	28
Grilled Swordfish Provencal jumbo asparagus	29
Papardelle Primavera winter vegetables, tomato, parmigiano	23

SALADS

Niçoise Salad yellowfin tuna, classic accompaniments	23
Caesar Salad basil caesar dressing, crispy croutons, parmesan add... <i>grilled chicken</i> 6 <i>gulf shrimp</i> 8 <i>yellowfin tuna</i> 9 <i>skirt steak</i> 9	12

SANDWICHES

<i>choice of french fries or greens</i>	
Grilled Chicken BLT avocado, red onion, mustard, multigrain bread	17
Black Angus Hamburger <i>with choice of gruyere, aged cheddar, or american</i> add...3 ea <i>applewood smoked bacon</i> <i>caramelized onion</i> <i>avocado</i> <i>fried egg</i>	16

SIDES

Fries	8
Asparagus	8
Avocado	7



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FRUITS & GRAINS

Seasonal Fresh Fruit & Berries	12
Greek Yogurt & Homemade Granola <i>add berries</i>	12 2
Muesli with Fresh Berries	9
Steel Cut Oatmeal banana, brown sugar	9
Selection of Cereals <i>fresh berries or banana</i>	7

SWEETS

Coffee Cake	4	Honey Brand Cake	4
Pain Au Chocolat	5	Brioche	3
Scone	4	Carrot Cake	3
Muffins	4	Caneles	3
Almond Croissant	5	Croissant	5
Bakery Basket croissant, pain au chocolat, muffin, coffee cake, scone, lemon pound cake, jams and butter	19		
Brioche French Toast orange blossom infused vermont maple syrup, caramelized banana	12		
Lemon Buttermilk Pancakes blueberries, fromage blanc, vermont maple syrup	13		

SAVORY

Wild Smoked Salmon & Bagel cream cheese, tomato, capers, red onion	19
Croque Madame croissant, black forest ham, béchamel, gruyère, fried egg, green salad	14
Two Eggs Any Style breakfast potatoes, roasted tomato <i>applewood-smoked bacon or chicken sausage</i>	16
Three Egg Omelet breakfast potatoes, roasted tomato, green salad <i>choose three: red onion, peppers, mushroom, spinach, bacon, ham, cheddar, gruyère</i>	16
Farmers Market Eggwhite Frittata arugula, tomato, grilled country bread	16
Breakfast Burrito scrambled eggs, black beans, tomato, bell pepper, red onion, queso fresco, avocado, salsa	16
Eggs Benedict two poached eggs, english muffin, black forest ham, hollandaise sauce, roasted tomato, green salad <i>with wild smoked salmon</i>	16 19

SIDES

Applewood-Smoked Bacon	6
Country Chicken Sausage	6
Grilled Black Forest Ham	6
Breakfast Potatoes	6
Roasted Tomato	6

BEVERAGES

LAVAZZA Coffee		Steven Smith Tea Maker	4
american drip (pot)	6	<i>Brahmin, lord bergamot, fez, mao feng shui, peppermint leaf or, meadow</i>	
espresso or americano	4		
capuccino or latte	6		
macchiato	5	Milk	6
		<i>whole, skim, almond, and soy</i>	
Fresh Squeezed Juice	6		
<i>orange, grapefruit, apple or carrot</i>			

Chef de Cuisine *\$2.50 delivery charge. The consumption of raw or undercooked food
Danny Ganem can be hazardous to your health. 18% gratuity added to all checks.*



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SPARKLING

		gls	btl
G101	Zardetto, Prosecco, Veneto	Italy	12 48
G102	Argyle, Willamette Valley	Oregon	16 64
G103	Perrier-Jouët "Grand Brut" Champagne	France	25 100
G104	Lanson "Rosé" Champagne	France	20 80
B133a	Ruinart "Blanc de Blancs"	France	130
C0124	Krug "Grande Cuvée"	France	380
C0135	Louis Roederer "Cristal"	France	540
B146	Billecart-Salmon "Rosé"	France	150
C0164	Laurent-Perrier "Rosé"	France	230

WHITE

G110	Chardonnay, William Fevre "Champs Royaux" Chablis	France	16 64
G111	Pinot Gris, Elk Cove, Willamette Valley	Oregon	14 56
G112	Sauvignon Blanc, Roger Champault, Sancerre	France	15 60
G113	Chardonnay, Qupé, Santa Barbara	California	13 60
G114	Riesling, Saint Urbans-Hof "Ockfener Bockstein" Kabinett, Mosel	Germany	16 60
G115	Chardonnay, Nickel & Nickel "Medina Vineyard" Russian River Valley	California	25 100
B166	Chardonnay, Ramey, Sonoma Coast	California	60
B266	Pinot Grigio, Santa Margherita, Valdadige	Italy	66
B276	Sauvignon Blanc, Jules Taylor, Marlborough	New Zealand	48

ROSÉ

G120	Grenache, Château d'Esclans "Les Clans" Provence	France	16 64
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RED

G130	Pinot Noir, Purple Hands "Stoller Vineyard" Willamette Valley	Oregon	18 72
G131	Tempranillo, Izadi "Reserva" Rioja	Spain	13 52
G132	Merlot, Plaisir de Siaurac, Lalande de Pomerol, Bordeaux	France	17 68
G133	Malbec, Durigutti "Classico" Mendoza	Argentina	14 56
G134	Cabernet Sauvignon, Y3 "Taureau" by JAX, Napa Valley <i>Zinfandel, Petite Sirah, Cabernet Franc, Petit Verdot</i>	California	16 64
G135	Merlot, Hourglass, Napa Valley <i>Cabernet Sauvignon</i>	California	30 120
A0113	Pinot Noir, Roco, Willamette Valley	Oregon	60
A0513	Tempranillo, Numanthia "Termes" Toro	Spain	76
A1222	Cabernet Sauvignon, Chappellet "Mountain Cuvée" Napa Valley <i>Merlot, Petit Verdot, Malbec</i>	California	78
A1232	Cabernet Sauvignon, Silver Oak, Napa Valley	California	220