

In Room Dining Menu



To place an order, please dial 1414
on your guest room telephone.

Continental 24

Choice between fresh squeezed orange or grapefruit juice, toast, english muffin or pastry and coffee, tea or hot chocolate service.

All served with seasonal fruit preserves, whipped butter and honey.

BREAKFAST CEREALS

Steel Cut Oatmeal 14

roasted banana, pumpkin seeds, brown sugar

Parfait Cup 12

house granola, local yogurt, seasonal fruit

Cereals 8

whole, 2%, skim, soy or almond milk

BREAKFAST

Saturday 9am - 11am | Sunday 7am - 11am

American in Paris 26

two eggs any style, Nueske's bacon,
roasted tomato, toast

Omelette 21

choose up to 3 ingredients
bacon, breakfast sausage, onions, roasted peppers, tomatoes, wild mushroom,
smoked salmon, spinach, basil, gruyere, cheddar, fresh mozzarella, goat cheese

Hearth Baked Quiche du Jour 17

chef's daily quiche creation

FROM THE GRIDDLE

Buttermilk Pancakes 19

choice of banana, blueberry, or chocolate chip
whipped butter and maple syrup

Belgium Waffle 18

butter, maple syrup

FRUITS

Seasonal Fruit Platter 18

sliced fruits and berries

ALL DAY

Friday 5pm - 12am

Saturday 11am - 12am

Sunday 11am - 2pm

SOUP & SALAD

Soup du Jour 17

chef's daily soup creation

Classic Caesar 18

parmesan, croutons, Caesar dressing

Mixed Greens Salad 14

cherry tomatoes, shaved radish, house vinaigrette

Add to Any Salad

Roasted Salmon 14

Poached Shrimp 13

Braised Chicken 10

WOOD FIRED FLATBREADS

Sausage 23

house-made Italian sausage, roasted red pepper

Parisian Ham 19

gruyère, cornichon, mornay

SANDWICHES

served with a choice of side salad or French fries

Grass Fed Steak Burger 24

lettuce, tomato, red onion
choice of cheddar, American, gruyere
add bacon - 5 egg - 4 mushrooms - 4

Roasted Turkey Club 22

avocado, tomato, applewood bacon

Local Vegetable Wrap 18

romesco sauce, herb-marinated zucchini, yellow
squash, red bell peppers

LARGE PLATES

Braised Beef Shot Ribs 39

butternut squash purée, french green beans

Truffle Gnocchi 29

parmesan sauce

Steak Frites 37

10 oz, Red Wine Sauce, herb frites

Roasted Salmon 35

seasonal vegetable, Miso Sauce

Roasted Chicken Breast 33

potato purée, caramelized brussel sprouts, chicken jus

DESSERTS

Seasonal Cheesecake 12

Fruit Tart 12

Decadent Brownie 12

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

All orders are subject to a 18% service charge, applicable taxes and a \$5.00 administrative charge that is kept by the Hotel to cover administrative and discretionary costs and is not a gratuity.

BEVERAGES

- Juices 8
orange, apple, tomato, pineapple
- Milk 5
whole, 2%, skim, chocolate, soy or almond milk
- Fresh Brewed Coffee
small pot 10
large pot 15
- Selection of Hot Teas 6
- Hot Chocolate 6
- Soft Drinks 6
coke, diet coke, sprite, ginger ale, tonic water, club soda
- Still Mineral Water 6
acqua panna 500ml
- Sparkling Mineral Water 6
san pellegrino 500ml

BEERS

- Blue Moon 8
- Bud Light 8
- Budweiser 8
- Coors Light 8
- Heineken 8
- Samuel Adams, Boston 8
- Amstel Light 8
- Miller Lite 8
- Stella Artois 8
- Corona 8

WINE

Champagne and Sparkling Wine

- Dom Pérignon, Champagne, France 475
- Ruinart Rose Brut, Champagne, France 220
- Veuve Clicquot NV Rosé, Reims, France 175
- Veuve Clicquot Yellow Label, Reims, France 170, 35
- Moët & Chandon Imperial, Champagne
France 120, 22
- étoile Rosé, Carneros, CA 115
- Chandon, Sparkling Wine, Napa Valley
California 60, 13
- La Marca Prosecco, Italy 55, 12

Rosé, Reisling, & Pinot Grigio

- Terlato Family, Colli Orientali del Friuli
Pinot Grigio DOC, Italy 85, 18
- Chateau Ste. Michelle & Dr. Loosen Eroica
Reisling, Columbia Valley, WA 70
- Chateau d'Esclans Côte de Provence
Whispering Angel Rose, France 65, 14

Sauvignon Blanc

- Cloudy Bay, Marlborough, New Zealand 110
- Duckhorn, Napa Valley, CA 100
- Saint Clair Wairau Reserve,
Marlborough, New Zealand 75, 16

Chardonnay

- Quilt, Napa Valley, CA 110
- Domaine Chanson Le Bourgogne,
Burgundy, France 80, 17
- Smoketree, Sonoma County, CA 75, 16
- Sonoma Cutrer, Sonoma Coast, California 65

Cabernet Sauvignon

- Conn Creek, Napa Valley, CA 115
- Duckhorn Canvasback, Red Mountain, WA 100
- Arrowood, Sonoma Valley, CA 75, 16
- DAOU, Paso Robles, CA 70, 15

Merlot

- Tangley Oaks, Napa Valley, CA 75
- Wente Sandstone, Livermore Valley, CA 60, 13

Pinot Noir

- Elk Cove, Willamette Valley, OR 100
- Ponzi Vineyards Tavola,
Willamette Valley, OR 95, 20
- Willamette Valley Vineyards Whole Cluster,
Willamette Valley, OR 80, 17

Malbec

- Bodega Norton Reserva, Mendoza, Argentina 55, 12

Sangiovese & Red Blend

- The Prisoner Red Blend, Napa Valley, CA 120
- Argiano Sangiovese,
Rosso di Montalcino DOC, Italy 85

For more varietals, please inquire about our full wine list

All orders are subject to a 18% service charge, applicable taxes and a \$5.00
administrative charge that is kept by the Hotel to cover administrative and discretionary
costs and is not a gratuity.