



BREAKFAST

Select One

GREEK YOGURT PARFAIT

house-made granola, fresh berries, berry compote

or

AMERICAN BREAKFAST

two eggs your style, bacon, sausage or avocado, breakfast potatoes, choice of toast

or

HUEVOS RANCHEROS

two eggs, corn tortillas, black beans, breakfast potatoes, cotija, cheddar and jack cheese, crema, choice of red or green chile

LUNCH

GOURMET FARMERS MARKET BASKET FOR TWO

chef's daily creation

DINNER

Starter

Select One

KALE CAESAR SALAD

kale, broken sourdough croutons, house-made caesar dressing, black truffle pecorino romano

or

HUMMUS AND OLIVES

quinoa tabbouleh, roasted garlic and marinated tomatoes, artichoke hearts, pickled onions, grilled naan

or

GREEN CHILE CHEDDAR BISCUITS

house hot sauce and red chile cultured-honey butter, spanish ash salt

Entrée

Select One

STEAK FRITES

grilled sirloin, cowboy-merlot butter, red wine demi-glace, french fries, arugula, truffle aioli

or

BLACKENED-PRICKLY PEAR GLAZED SALMON

fried forbidden-cumin scented rice, hot scallion salsa, marinated cucumbers, blood orange and ancho chile beurre blanc

or

WILD MUSHROOM AND TOFU RISOTTO (PLANT BASED)

butternut squash, sage, roasted wild mushrooms, sherry glaze, grilled radicchio, fennel confit

or

CHICKEN SCHNITZEL

madeira-lemon butter sauce, capers, roasted tomatoes, wilted swiss chard, crème fraîche mashed potatoes

DESSERT

CHEF'S CHOICE DESSERT FOR TWO

all meals include a non-alcoholic beverage