

Valentine's Day Breakfast

"One cannot think well, love well, sleep well, if one has not dined well." – Virginia Woolf

From the Press & Blender

COLD PRESS JUICES (PRESSED)

daily greens 14 v

coconut, cucumber, celery, kale, fennel, parsley

daily roots 14 v

apple, lemon, ginger, beet

SMOOTHIES

power up 16 vg

rice milk, bananas, dates, raw almond butter, whey protein

newport 16 vg

strawberries, bananas, organic apple juice, honey, yogurt

Eye Openers

coliseum mimosa 19

your choice of one of our hand-crafted juices: lychee, passionfruit or blood orange, sparkling wine

pelican hill mary 19

our take on the traditional signature bloody mary

bellini 19

peach, sparkling wine

Eggs & More

served with breakfast potatoes and choice of toast

build-an-omelet 29

choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese

two eggs your way* 29

two eggs any style, two strips of bacon, two sausage links

a.m. Favorites

cold-smoked salmon bagel* 28

pickled red onions, capers, arugula, cream cheese, everything bagel, dill crème fraîche

breakfast sandwich* 25

bacon, pesto, fried egg, american cheese, tomato, english muffin, spicy aioli, arugula, breakfast potatoes

lobster eggs benedict* 46

english muffin, chives, truffled mushrooms, espelette, bearnaise, breakfast potatoes

Healthy Start

melons & berries 24 vg/gf

berries, pineapple, melons, yogurt

yogurt parfait 19 vg

yogurt, vanilla almond granola, honey, fresh berries

brûléed steel cut oats 20 vg

bananas, blueberries, almonds, torched turbinado sugar

caprese avo toast 28 vg

burrata, arugula, heirloom tomato compote, balsamic, mix greens

Indulgences

breakfast pastries 9 each

pan au chocolat, croissant or muffin

buttermilk pancakes 20 vg

maple syrup, powdered sugar

belgian waffle 20 vg

whipped cream, powdered sugar

brioche french toast 20 vg

vanilla-cinnamon butter, seasonal berries, powdered sugar

*A 20% Staff Charge and 5% House Charge are added to menu prices. The entire Staff Charge is distributed to service personnel; the House Charge is retained by the Hotel to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

v=vegan vg=vegetarian gf=gluten free