

Start off your day with a glass of sparkling wine. Enjoy a hand crafted cocktail and select your courses from Morning Stretch, Main Event and Sweet Ending below. Enjoy.

| MORNING STRETCH

GRANOLA PARFAIT, house yogurt, bee pollen, honey

TAPIOCA PUDDING, oat milk, cashew butter, brûléed banana

STEEL-CUT OATS, roasted apple, currants, pistachio, vanilla cream

HOMEMADE BURRATA SALAD, smoked beets, radishes, basil,
white balsamic, olive crumb

CULTIVATED MUSHROOM TOAST, truffle aioli, parmesan, grilled sourdough

CHEESE & CHARCUTERIE, marinated olives, nuts, fruit preserve, mustard, grilled bread

HAND-CUT BEEF TARTARE, smoked egg yolk, caper berries, parmesan, sourdough

FRESHLY BAKED VIENNOISERIE, *selection of two from our bakery*

Croissants: classic butter, chocolate, raspberry curd, and chef's rotating almond
or pistachio

Muffins: citrus blueberry, spiced carrot apple, chef's gluten-friendly

| MAIN EVENT

BRIOCHE FRENCH TOAST, buffalo ricotta crumb, crème anglaise, berry compote

BUTTER POACHED LOBSTER BENEDICT, cultivated mushrooms, poached eggs,
béarnaise sauce

SLOW ROASTED ONION BENEDICT, poached eggs, sweet onions, hollandaise sauce

CROQUE MADAME, black forest ham, gruyère, crispy potatoes

STEAK & EGGS, potato, tomato, salsa verde

LAMB BELLY POUTINE, pave fries, green pepper jus, full moon valley cheese

SPAGHETTINI PASTA, lardons, harrisa, charred green onions, comté cheese

FERMENTED CHILI TORCHED SALMON, mojo de ajo, petit potatoes, cilantro

| SWEET ENDING

ROASTED STRAWBERRY MOUSSE, poached rhubarb, elderflower and sorrel ice cream,
strawberry rhubarb gelée

PRALINE DARK CHOCOLATE FONDANT, dark chocolate fondant, praline mousse,
roasted hazelnut ice cream

| MORNING JOLT

COFFEE & SELECTION OF
LOOSE LEAF TEAS 7

ESPRESSO 8

FRESH JUICE 10

ANTIOXIDANT JUICE 13