

BRUNCH

Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	19
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	24
Avocado Toast with Chilli, Cumin, on Seven Grain Bread Add Two Poached Eggs* 6 Smoked Salmon 9	19
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	24
Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast	25
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	26
Crunchy Mexican Spiced French Toast with Caramelized Mango	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	22
House Made Cinnamon Bun, Cream Cheese Glaze	16
Seasonal Assorted Croissant	9

SIDES

Pork Sausage	8
Chicken Sausage	8
Country Ham	8
Applewood Smoked Bacon	8

LIGHT & BRIGHT

South Pacific Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Sweet Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	18
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	26

Chef Jean-Georges Vongerichten
 Chef De Cuisine Lateisha Wilson

SALADS

Tomatoes and Summer Berries, Shallots, Red Chili Sherry Vinegar, Pistachio and Mint	22
Lobster Cobb Salad with Sriracha Vinaigrette	30
Add Grilled Chicken 12 Grilled Salmon 19 Grilled Shrimp 21	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Ham and Manchego Cheese Fritters	18
Corn Empanadas with Lime, Crème Fraîche	20
Charred Octopus with Calabrian Chili Vinaigrette Fava Beans and Shaved Fennel	26

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	26
Black Truffle and Fontina Cheese	28
Smoked Salmon, Dill Mascarpone and Everything Crust	28

TORTILLAS & SANDWICHES

Sautéed Mushroom Tacos, Red Mole and Fresh Mint	24
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	28
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	26
BLT Taco, Roasted Tomatoes, House Cured Bacon and Arugula	26
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	32
8oz Angus Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	29

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*
 An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	16
Strawberry Sundae, Strawberry Ice Cream, Strawberry Sorbet Caramelized Brioche Croûtons, Makrut Lime, Crispy Meringue	14
Passion Fruit Soufflé, Passion Fruit Sorbet	18
Tres Leches Cake, Raspberry Meringue	14
Churros, Cinnamon Sugar & Chocolate Sauce	14
Cookie Plate: Salted Chocolate Chip Dulce De Leche Alfajor, Banana & Poppy Seed Cookie	16