

## B R U N C H

### *Bakery Basket*

Croissant, Pain au Chocolate & Canelé

12

### *Cherry-Almond Granola*

Greek Yogurt and Vanilla Honey

9

### *Steel Cut Oats*

Devon Cream, Cinnamon Toast and Cider Roasted Apples

12

### *Organic Egg Frittata*

Mushrooms, Zucchini and Gruyère

18

### *Eggs Benedict*

Buttermilk Biscuits and Prosciutto

20

### *Pecan Praline Pancakes*

Brown Butter Bananas and Rum Raisins

16

### *Seasonal Fruit Plate*

12

## A P P E T I Z E R S

- Satur Farm Baby Lettuce with Radishes, Olive Oil and Aceto Balsamico 14  
Hamachi Marinated with Pumpkin Seed Oil and Butternut Squash 18  
Parsnip-Pear Velouté with Hawaiian Blue Prawns 18  
Chilled Cucumber Soup with Trout and Smoked Yogurt 16  
“Mille Feuilles” of Foie Gras with Scottish Partridge and Sweet and Sour Plums 28  
Marinated Heirloom Beets with Olio Verde, Aceto Balsamico and Lynnhaven “Chèvre Frais” 16

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## E N T R É E S

- Seared Loup de Mer with Kohlrabi, Potatoes and Beet Vinaigrette 34  
Herb Roasted John Dory with Cannelini Beans and Provençal Flavors 36  
Navarin of Colorado Lamb with Taggiasca Olives and Tomato Confit 28  
Roasted Chicken with Chanterelles and Celery 30  
Black Angus Beef Tenderloin with Bone Marrow Crust and Sauce Bordelaise 34