



## BREAKFAST

Please check your desired option  
and hang on your door  
before you retire for the evening.

### DINING LOCATION

- ROOM       THE STUDY

### DESIRED DELIVERY TIME

- 7:00 AM                       7:30 AM  
 8:00 AM                       8:30 AM  
 9:00 AM                       9:30 AM  
 10:00 AM

## WARM PORRIDGE OF SONOMA GRAINS

Almond Milk, Vanilla, and Pear Compote



## BIRCHER MUESLI

Wild Pecans, Pumpkin Seeds, and Poached Quince

MILK | Non Fat Whole Almond Soy



Served  Warm OR  Cold

## HOUSE MADE GRANOLA

Winter Fruits

MILK | Non Fat Whole Almond Soy



Served  Warm OR  Cold

## FRITTATA

Vegetables From the Farm, Crescenza Cheese,  
and an Arugula Salad



## PERSIAN BREAKFAST

Goat's Milk Feta, Slow Boiled Egg,  
Herb and Cucumber Salad, Toasted Flatbread,  
Meyer Lemon Marmalade, House Pickles, and Za'atar



## "IBUSHI-GIN" SMOKED TROUT

Grain and Seed Toast, Fromage Blanc,  
Pickled Shallots, Caper, and Smoked Trout Roe



## JAPANESE STYLE BREAKFAST

Grilled Trout

Dungeness Crab Dashimaki Tamago

Donabe Rice with Cherry Blossom

Vegetable Salad in Sesame Dressing

Fresh Yuba with Barrel Aged Ponzu

Homemade Tsukemono

Miso Soup

Fresh Fruit



Add Natto

All of our egg dishes are prepared with  
freshly laid eggs from our farm.

## TO ACCOMPANY

HOUSE CURED AND SMOKED BACON



GRAIN AND SEED TOAST

Selection of Jams From the Farm, and  
Sheep's Milk Ricotta



HOUSE MADE YOGURT AND WINTER FRUITS



## BEVERAGES

ESPRESSO



AMERICANO



LATTE



CAPPUCCINO



MILK | Non Fat   Whole   Almond   Soy



SELECTION OF TEAS

Gyokuro   English Breakfast   Earl Grey   Chamomile



APPLE, BANANA, PEAR AND  
WALNUT BUTTER SMOOTHIE



COLD BREWED MATCHA AND  
ALMOND MILK ICED LATTE



FRESH SQUEEZED  
SATSUMA MANDARIN JUICE



SATSUMA MANDARIN MIMOSA

(Supplement \$15)



CARACCIOLI BRUT CUVÉE 2009

(Supplement \$18)

