



BREAKFAST

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

DINING LOCATION

- ROOM THE STUDY ROOF
(weather permitting)

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 Strawberry Compote



BIRCHER MUESLI

Wild Pecans and Pumpkin Seeds

MILK | Non Fat Whole Almond Soy



Served Warm OR Cold

HOUSE MADE GRANOLA

Berries

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,
Apricot Marmalade, Pistachio Hummus,
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 King Salmon

Dashimaki Tamago

Sesame and Pickled Cucumber Donabe Rice

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



TOAST AND JAMS FROM THE FARM

Grain and Seed



Brioche



HOUSE MADE YOGURT AND SUMMER FRUITS



BEVERAGES

ESPRESSO



AMERICANO



LATTE



CAPPUCCINO



MILK | Non Fat | Whole | Almond | Soy



SELECTION OF TEAS

Sencha | English Breakfast | Earl Grey | Chamomile



STRAWBERRY, BLACKBERRY, BANANA,
AND ALMOND BUTTER SMOOTHIE



COLD BREWED MATCHA AND
ALMOND MILK ICED LATTE



FRESH SQUEEZED MANDARIN JUICE



MANDARIN MIMOSA

(Supplement \$15)



CARACCIOLI BRUT CUVÉE 2009

(Supplement \$18)

