



Breakfast Buffet--7am-11am (including coffee, tea & fruit juice)

A la Carte Breakfast Menu — 7am - 12pm

Egg & Co

We are using only organic brown eggs. Egg breakfast dishes are served with potatoes and Provençal griddled tomato. Choice of toast: White, whole wheat, multigrain, bagel or English muffin.

Frittata: Egg white, tomato, spinach, mushroom, mozzarella, Siraccha sauce

American: 3 eggs your way, choice of bacon or chicken apple sausage

Omelet: Mushroom, ham, tomato, pepper, spinach, cheese... If we have it, we'll make it for you

Benedict Bar

Traditional: English muffins, Madrange ham, poached eggs, Hollandaise sauce

Norwegian: Toasted brioche, smoked salmon, arugula, poached eggs, Choron sauce

Florentine: Whole wheat English muffins, sautéed spinach, Mornay sauce

Breakfast Dishes

Smoked salmon platter: Caper berries, tomato, red onions, cream cheese, with a toasted bagel

Fruit platter: Seasonal sliced fresh fruit and berries, honey cottage cheese

Continental: Basket of breakfast pastries, juice, choice of coffee or tea, jams, honey, Vermont butter

Buttermilk pancake: Plain or blueberry, maple syrup, choice of bacon or chicken apple sausage

Parfait: Maple granola, 0% plain Greek yogurt, fresh berries and coulis

Belgium waffle: Maple syrup, fresh strawberries, whipped cream, bacon or chicken apple sausage

French toast: Nutella filled brioche, choice of bacon or chicken apple sausage

18% service charge and a 9% sales tax will be added to all checks

**Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



A la Carte Lunch Menu — 12pm - 5pm

Specialties

Chicken Paillard

Sautéed chicken breast, arugula, tomato and parmesan

Tamara's Catch of the Day

Please inquire about our daily selection of fish, prepared in the following methods

“Sautéed” with a touch of canola oil

“Al Limon” with notes of lime, white wine, finished with butter

“Blackened” with our in-house Cajun seasoning

Argentinean Churrasco Steak

Tender skirt steak, Argentinean chorizo, sliced tomatoes, sweet potato fries & chimichurri

Salads

Deco Salad

Turkey breast, hard-boiled quail egg, ham, avocado, smoked bacon, cucumber, tomato, crumbled blue cheese, tarragon honey mustard vinaigrette

Burratina Caprese

Imported fresh Italian burrata mozzarella, heirloom tomato, fresh basil, virgin olive oil & aged balsamic

Salad Nicoise

Ahi tuna, haricots verts, tomato, boiled egg, potato, onion, bibb lettuce, anchovies

Sunset Maine Lobster Salad

Fresh Maine lobster salad, mixed greens, sliced cucumbers, tomato wedges and avocado

Peruvian Ceviche

Fresh raw corvina, lime juice, red onions, corn, spicy peppers & sweet potato

Classic Caesar Salad

Romaine lettuce, croutons & parmesan cheese with Caesar dressing

w/ grilled Chicken ...16 w/ grilled catch of the day ... 20 w/ grilled shrimp ... 18

Sandwiches

All sandwiches served with a choice of
Fries, Sweet Potato Fries, Fruit or Green Salad

Panini Italiano

Prosciutto di Parma, Provolone cheese, basil, tomato, & Genoa salami on panini flat bread

National Angus Prime Burger

8oz certified Angus Prime beef, choice of American, Swiss, Cheddar or blue cheese

Panini Rustico

Grilled chicken breast, manchego cheese, tomato, roasted red pepper & romesco, served on panini flat bread

Maine Lobster Sandwich

Maine lobster salad, apple-wood smoked bacon, sliced tomato, avocado & lettuce

Ahi Sliders

Ahi tuna, won-ton crisp, wasabi aioli, & wakame on toasted brioche Buns

Bubbles

Unlimited Mimosa's, Bellini, Kir Royale, Sangria

(Served between 11am-3pm only)

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