



Private Dining Breakfast Menu

\$20 per person

First Course

select two

- **eggs and prosciutto**
Grilled asparagus
- **lobster benedict**
butter poached lobster, english muffin, poached eggs, hollandaise
- **3 egg frittata**
choose 3 fillings: cheddar, goat cheese, roasted tomatoes, mushrooms, asparagus, spinach, onions, prosciutto, chorizo
- **fried egg sandwich**
applewood smoked bacon, Herkimer aged cheddar, ciabatta
- **filet and eggs**
grilled 4oz. filet, poached eggs, cheron sauce
- **french toast**
griddled, cinnamon scented mascarpone, milk jam
- **waffle**
strawberries, bananas, toasted coconut
- **pancakes**
with or without chocolate chips, maple syrup and powdered sugar
- **lox and bagel**
hand-cut cured salmon, choice of bagel varieties, cucumber, tomato, onion, and cream cheese
- **oatmeal**
steel-cut oatmeal, brown sugar, golden raisins, cream

Sides

select two

- **fresh pastry basket**
(additional \$6 per basket)
- **apple wood smoked bacon**
- **chicken sausage**
- **link sausage**
- **griddled ham**
- **hashbrowns**
- **hashbrowns w/ duck confit**
- **roasted potatoes**
- **berries**

Beverages

sold al la carte

- **starbucks coffee**
regular or decaf
- **café latte**
- **espresso**
- **hot chocolate**
- **mighty leaf tea**
- **juices**
orange, grapefruit, apple, cranberry, grape, prune, tomato and v8
- **milk**
2%, non-fat, soy and chocolate
- **mango banana smoothie**

Additional 10.15% sales tax and 20% service charge • Please note that surcharges and supplements apply to certain selections as stated on the menus • Custom menus are available and will be priced upon request • Menu substitutions may be made only upon the approval of the chef • Alternative selections available in the event of dietary restrictions