# JUICES

#### **MOON GREEN JUICE**

GF, DF, VG, NF
kale | cucumber | celery
lemon | ginger | apples | blue spirulina

## HARVEST CARROT JUICE

GF, DF, VG, NF carrot | orange | pineapple | cayenne

# SMOOTHIES

Add a protein to any smoothie

# **BALANCE SMOOTHIE**

DF, VG

almonds | kiwi | strawberry | chia

#### **REFRESH SMOOTHIE**

GF, DF

spinach | blueberries | banana matcha | electrolytes



BREAKFAST 6AM-11AM

#### **EYE OPENERS**

# MASHED AVOCADO

DF, VG

multigrain toast | arugula | crispy capers tomato | cucumber | lemon | EVOO

# CHIA SEED BREAKFAST BOWL

NF, DF, VG hemp milk | toasted seeds fresh berries

#### STEEL CUT OATMEAL

GF,VG

toasted pecans | brulee banana | maple syrup

#### **BOWL OF MIXED BERRIES**

V, NF, GF

local dairy greek yogurt | house made granola miraval farm honey

#### **COCONUT QUINOA PUDDING**

VG, GF

seasonal fruit | agave nectar cinnamon flaxseed dust

#### MARKET FRUIT PLATE

GF, VG, NF

nectarine | watermelon | honeydew raspberry coulis | mint

For the safety and wellbeing of our guests, all In-Room Dining requests will be contactless deliveries.

Your check will automatically be charged to your guest room.

A \$20 delivery fee will be applied.

| GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free |

#### OUR FARMS EGGS

#### ONE EGG ANY-STYLE\*

GF, DF, NF

choice of applewood smoked bacon, pork patty, turkey bacon, or chicken sausage roasted sweet potato | arugula salad

# LUMP CRAB EGG WHITE FRITATTA

DF, GF, NF broccoli | spinach | onion roasted pepper tomato sauce

# BERKSHIRES MUSHROOM OMELET

GF, NF, V goat cheese | kale sundried tomato

### **BREAKFAST BAGEL TARTINE**

ΝF

half wheat bagel | shaved ham | egg grainy mustard | cheddar pickled green tomato

#### PETITE STEAK & EGGS\*

GF, DF, NF

prime angus steak brussel sprout hash | roasted corn salsa ranchero sauce

## **BLACK BEAN TOFU BURRITO**

VG N

grilled vegetables | vegan cheddar whole wheat tortilla | chipotle salsa