

BRUNCH

Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	19
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	24
Avocado Toast with Chilli, Cumin, on Seven Grain Bread Add Two Poached Eggs* 6    Smoked Salmon 9	19
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	24
Egg White Omelet with Fresh Herbs* Mixed Greens Tomato Salad, Choice of Toast	25
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	26
Crunchy Mexican Spiced French Toast with Caramelized Apple	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	22
House Made Cinnamon Bun, Cream Cheese Glaze	16
Nutella, Strawberry Cream Cheese, Pistachio or Almond Croissant	9

BREAKFAST SIDES

Pork Sausage	8
Chicken Sausage	8
Country Ham	8
Applewood Smoked Bacon	8

LIGHT & BRIGHT

South Pacific Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Spring Sweet Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	18
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	26

Chef Jean-Georges Vongerichten

Chef De Cuisine Lateisha Wilson

SALADS

Asparagus and Arugula Salad with Manchego Cheese Dill and Green Olive Dressing	22
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Add Grilled Chicken 12    Grilled Salmon 19    Grilled Shrimp 21	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	15
Cinco Jotas Ham and Manchego Cheese Fritters	17
Pea Empanadas with Fresh Mozzarella Green Chili Yogurt	20
Crispy Calamari, Avocado-Jalapeño Salsa Verde	26
Charred Octopus with Calabrian Chili Vinaigrette Fava Beans and Shaved Funnel	26

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	26
Tomato Garlic and Arugula with Calabrian Chili	24
Black Truffle and Fontina Cheese	28
Smoked Salmon Dill Mascarpone and Everything Crust	28

TORTILLAS & SANDWICHES

Roasted Mushroom Taco, Avocado, Tomatillo Salsa	24
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	28
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	26
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	30
BLT Taco, Roasted Tomatoes, House Cured Bacon and Arugula	26
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	32
8oz Angus Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	29

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

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

## DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	16
Strawberry Pavlova, Fromage Blanc, Strawberry Sorbet	14
Coconut Tres Leches Cake, Tropical Fruit Kaffir Lime Meringue	14
Churros, Cinnamon Sugar & Chocolate Sauce	14
Cookie Plate: Salted Chocolate Chip Dulce De Leche Alfajor, Banana & Poppy Seed Cookie	16