

FARMHOUSE EXPERIENCE— 35

GLASS OF FRESH SQUEEZED ORANGE JUICE, TEA AND COFFEE INCLUSIVE WITH TWO COURSE BREAKFAST

Limitless Mimosas-8

FIRST COURSE IS OUR PASTRY OF THE DAY. PLEASE CHOOSE ONE OF THE BELOW
ENTRÉE MENU ITEMS FOR YOUR MAIN COURSE.

À LA CARTE MENU

Entrée Menu

Spinach and Goat Cheese Quiche

Warm Bacon Spinach Salad, Dates, Walnuts
18

Akaushi Hash Benedict

Two Poached Eggs, English Muffin,
Lemon Hollandaise
22

Farmhouse Plate

Two Eggs, Choice of Protein, Potatoes
17

Brioche French Toast

Warm Pear Compote, Pecan Brittle
18

Macro Bowl

Sunny Side Eggs, Pork Belly,
Kimchi Fried Rice,
Pickled Shitake, Broccoli
18

Farmhouse Porridge

Buckwheat, Barley, Oats, Rye, Pepitas,
Sunflower Seeds, Hempseed, Quince
15

Side Dishes

Sourdough Toast 6

Liberty Five Gluten Free Toast 6

Pastry of the Day 10

Granola and Yogurt 12

Seasonal Fruit 8

Country Sausage Patty 8

Hobbs Bacon 8

Ham Steak 8

Cottage Cheese 5

TEA SELECTIONS

Vital Green

Jasmine

Yunnan Black

Earl Grey

Chamomile

Rooibos

Pure Peppermint

4

If you have a package that includes breakfast, it will be reflected on your final room bill.

An automatic 20% service fee has been added to your bill for your convenience.

CHEF DE CUISINE NEIL CORSTEN
MORNING PASTRY VANESSA GARRIDO