

SMOOTHIES 12

Medjool Date
pears, bananas and almond milk

Amazon Cherry
soy milk and orange juice

Banana
mint, lime juice and coconut milk

Strawberry
banana and pineapple

Açaí
blueberries and charred apple juice

BREAKFAST

Steel Cut Oatmeal
Brown sugar and raisins, steamed milk 12

Greek Yogurt
seasonal berries and mint, house-made granola 17

Belgian Waffle
marinated strawberries and banana, whipped mascarpone 18

French Toast
Brioche and berry syrup, vanilla whipped cream 18

Stacked Buttermilk Pancakes
shaved gianduja and sugared strawberries, mint 19

Fried Egg with House-Cured Salmon
spinach, smoked potato and bagel crisps, dill dressing 19

“BLT” Benedict
turkey bacon and grilled brioche, béarnaise 20

Wild Mushroom Omelet
wild mushrooms and garden herbs, dried goat cheese 24

Steak and Eggs
flat iron steak and fried egg, watercress citrus salad 25

The Conservatory Breakfast
2 eggs your way, applewood smoked bacon and hash browns 18

STARTERS

Celery Root Soup
black garlic bread, meyer lemon oil 14

Classic Minestrone Soup
pasta and red beans, pesto crostini 14

Spicy Tuna Tartare
big eye tuna, shallots and wonton crackers, spicy aioli 18

Frito Misto
calamari, zucchini, artichoke and mushroom, sauce gribiche 16

Avocado Tacos
tomatillo and cabbage, queso fresco 16

Three Cheese Plate
3 cheeses and preserves of the day, grilled baguette 21

FROM THE GARDEN

Heirloom Tomato Salad
pulled burrata and basil, aged balsamic 17

Grilled Vegetable Salad
garden greens and preserved lemon, creamy tarragon 16

Wild Arugula Apple Salad
manchego cheese and candied walnuts, walnut vinaigrette 15

Classic Caesar
romaine and shaved parmesan, pepper crostini 16
Add Chicken \$4 Add Prawns \$6

Conservatory “Cobb”
greens, turkey, avocado, sweet 100 tomatoes, 19
egg, turkey bacon dust and blue cheese, herbed buttermilk dressing

Teriyaki Salmon Salad
mixed greens, cucumber and red onions, teriyaki sauce 21

SANDWICHES

Grilled Cheese on Whole Grain
melted white and yellow cheddar, pepperjack
and roasted romas 15

Mediterranean Vegetable Wrap
cilantro-jalapeno hummus, eggplant, tomatoes, feta cheese,
Cucumbers, romaine lettuce and oregano vinaigrette 16

Turkey Club on Country Bread
avocado, brie cheese, lettuce, bacon and lemon-lime aioli 18

Grilled Chicken on Country Bread
wild arugula and smoked mozzarella, basil-pesto aioli 20

Turkey Patty Melt on Rye
caramelized onions, cheddar cheese, yellow mustard
And Russian dressing dipping sauce 20

Angus Beef Sliders on Milk Bread
greens, tomatoes, gruyère and pickles, basil aioli 24
turkey or veggie sliders available upon request

choice of side: french fries or organic fruit

DESSERT 10

Raspberries and Cream Tart
white chocolate mousse and organic vanilla

Sour Cream Cheesecake
preserved blueberries and house-made graham crackers

Dark Chocolate Pudding Cake
liquid chocolate and coffee toffee ice cream

Banana Split Ice Cream Sandwich
salted almonds and warm butterscotch

Frozen Greek Yogurt
strawberry granite and lime caramel