

MONTAGE COFFEE & TEA

Available 24 hours. To place an order touch "In-Room Dining".

☞ FRESHLY ROASTED COFFEE ☞

by Lamill Coffee Roaster in Los Angeles, California

<i>French Press</i>	\$14.00
<i>Brewed Coffee</i>	
small pot	\$8.00
large pot	\$14.00
<i>Cappuccino</i>	\$7.00
<i>Café Latte</i>	\$7.00
<i>Espresso Macchiato</i>	\$7.00
<i>Café Mocha</i>	
single shot	\$6.00
double shot	\$8.00

☞ TEAS BY ALGABAR ☞

all teas are \$10

Montage Golden Pomegranate

organic rooibos blend ~ naturally caffeine free

rosehips, hibiscus and cornflowers blended with lemon and orange peel

Enchanted Evening

rooibos ~ naturally caffeine free

dessert tea with white chocolate, egyptian mint and vanilla

Jade Dragon

green

premium chinese dragon well tea

Malabar Sunrise

green blend

japanese sencha blended with coconut and ginger

Oolong Rouge

organic oolong blend

schizandra berries, hibiscus, osmanthus flowers and plum flavor

London Calling

organic black tea

organic version of the classic english breakfast

Lady Teazle

organic black tea

organic version of the classic earl grey

Mightea Aphroditea

organic black tea

chinese black tea flavored with premium vera cruz vanilla

Clair du Lune

organic herbal ~ naturally caffeine free

chamomile, lemongrass, lemon myrtle and peppermint

Roman Holiday

tisane ~ naturally caffeine free

black currant, rose petals and lavender blended with citrus peel

California State Sales Tax, an 18% gratuity and a \$3.00 delivery charge will be applied to all In-Room Dining orders.

BREAKFAST

Available 6:00 a.m. until 11:00 a.m. To place an order, touch “In-Room Dining”.

☞ BEVERAGES ☞

<i>Health Smoothies</i>	<i>\$12.00</i>
açaí and mixed berry	
carrot and banana	
strawberry, mango and ginger	
<i>Hot Chocolate with Whipped Cream</i>	<i>\$10.00</i>
<i>Organic Whole, 2% or Skim Milk</i>	<i>\$7.00</i>
<i>Squeezed Orange or Grapefruit Juice</i>	<i>\$8.00</i>
<i>Pineapple, Apple, Cranberry, Tomato, Vegetable or Carrot Juice</i>	<i>\$7.00</i>

☞ LOCAL FRUIT ☞

<i>Organic Ruby Red Grapefruit</i>	<i>\$12.00</i>
<i>Sampling of Local Melons and Seasonal Berries</i>	<i>\$16.00</i>
<i>Tropical Fruit</i>	<i>\$17.00</i>
<i>Seasonal Berries, Spun Honey</i>	<i>\$16.00</i>
<i>Assorted Cold Cereals</i>	<i>\$10.00</i>
<i>Cream of Wheat</i>	<i>\$10.00</i>
<i>Yogurt & Berry Parfait with Granola</i>	<i>\$16.00</i>
<i>Irish Steel Cut Organic Housemade Oatmeal</i>	<i>\$10.00</i>
<i>Housemade Granola with Berries</i>	<i>\$12.00</i>

¶ TEMPTATION ¶

<i>Applewood-Smoked Slab Bacon</i>	\$8.00
<i>Smoked Ham</i>	\$8.00
<i>Sliced Tomato</i>	\$8.00
<i>Sliced Avocado</i>	\$8.00
<i>Plain Yogurt</i>	\$8.00
<i>Low-fat Fruit Yogurt</i>	\$8.00
<i>Pork Sausage Links</i>	\$8.00
<i>Hash Brown Potatoes</i>	\$8.00
<i>Turkey Bacon</i>	\$8.00
<i>Turkey Sausage</i>	\$8.00
<i>Cowgirl Creamery Cottage Cheese</i>	\$8.00
<i>Baked Muffin</i> cranberry-orange, raisin-bran, blueberry-streusel or apple-spice	\$7.00
<i>Bagel, English Muffin or Toast</i>	\$7.00

¶ MORNING SWEETS ¶

<i>Basket of Pastries (Choice of 3)</i> butter croissant, chocolate-hazelnut croissant, almond bearclaw, fruit danish, sticky bun, cinnamon roll	\$16.00
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¶ CRACKED EGGS AND SPECIALTIES ¶

<i>Two Eggs Your Way</i> sausage or applewood-smoked bacon with hash browns, toast and preserves	\$18.00
<i>Huevos Rancheros and Housemade Tortillas</i> fried eggs, black beans, cotija cheese, tomato salsa, queso fresco	\$18.00
<i>House-Smoked Salmon</i> toasted bagel and whipped plain cream cheese	\$21.00
<i>Organic Three-Egg Omelet</i> choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños, cheddar cheese, swiss cheese, gouda cheese, guacamole or salsa	\$20.00
<i>Traditional Eggs Benedict</i> two poached eggs with toasted english muffin, hollandaise sauce	\$17.00
<i>Corned Beef Hash</i> potatoes, diced red onion, bell peppers and tomato hollandaise sauce	\$25.00

¶ OFF THE GRIDDLE ¶

<i>French Toast</i>	\$17.00
stewed strawberries and salted butter	
<i>Brux Buttermilk Pancakes</i>	\$18.00
add: bananas, blueberries or chocolate chips	
<i>Brux Malted Waffles</i>	\$17.00
lemon-blueberry and whipped cream	
<i>Organic Vegetable Frittata</i>	\$24.00
peppered goat cheese and cava	
<i>“SLT” Croissant</i>	\$19.00
scrambled eggs, gruyère cheese, avocado, tomato with house-smoked salmon	

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CHILDREN'S MENU

Organic = *Better For You* **Sustainable** = *Better For The Earth*

Offering the developing palate a fun, fresh look at food.

☞ BREAKFAST ☞

<i>Silver Dollar Pancakes with Bacon</i>	\$6.50
<i>Sour Cherry Waffles, Vermont Syrup</i>	\$6.50
<i>Organic Egg and Potatoes, Choice of Meat</i>	\$6.50
<i>Breakfast Burrito with Egg, Cheddar Cheese and Hash Browns</i>	\$6.50
<i>Oatmeal with Dried Blueberries and Organic Milk</i>	\$6.50
<i>Choice of Assorted Cereals or Yogurts</i>	\$6.50

☞ LUNCH ☞

<i>Smoked Turkey and Cheese Sandwich, Carrot and Cucumber Salad</i>	\$9.00
<i>Pepperoni and Mozzarella Pizza</i>	\$9.00
<i>Housemade Peanut Butter and Jelly Sandwich, Housemade Chips</i>	\$9.00
<i>Mini Cheeseburger Sliders, Sliced Strawberries</i>	\$9.00
<i>Crispy Chicken Tenders, Skinny Fries and Ranch Dressing</i>	\$9.00
<i>Hot Dog, Skinny Fries</i>	\$9.00

☞ DINNER ☞

<i>Housemade Cheese Ravioli, Brown Butter and Shaved Parmesan</i>	\$9.00
<i>Pan-Seared Halibut and Chips, Pickles and Tartar Sauce</i>	\$9.00
<i>Mini Cheeseburger Sliders, Caesar Salad</i>	\$9.00
<i>Crispy Chicken Tenders, Skinny Fries and Ranch Dressing</i>	\$9.00
<i>Macaroni and Cheese, Special-K Crust</i>	\$9.00
<i>Hot Dog, Skinny Fries</i>	\$9.00

¶ SUBSTITUTES ¶

Fresh Fruit

Skinny Fries

Cottage Cheese

Caesar Salad

Carrot and Celery Sticks

Dried Cherries and Raisins

Housemade Potato Chips

Applesauce

Crackers

¶ DESSERTS ¶

Brownies

Rice Krispy Treats

Ice Creams

All children's cuisine is served with a choice of organic milk or juice. Lunch and dinner are served with a side or substitute and dessert.

California State Sales Tax, an 18% gratuity and a \$3.00 delivery charge will be applied to all In-Room Dining orders.

LUNCH

Available from 11:00 a.m. until 5:00 p.m.

🍴 SALADS 🍴

<i>Mixed Field Greens</i>	\$10.00
<i>Caesar Salad</i>	\$15.00
with grilled chicken	\$18.00
with poached prawns	\$20.00
<i>Heirloom Tomato Salad</i>	\$18.00
marinated feta and olives, sweet dressing	
<i>Asian Chicken Salad</i>	\$16.00
crispy vegetables and noodles, soy-ginger vinaigrette	
<i>Cobb Salad</i>	\$22.00
organic chicken and blue cheese	

🍴 SOUPS AND CHILI 🍴

<i>Organic Corn Chowder</i>	\$17.00
<i>Angus Beef Chili</i>	\$18.00
housemade cornbread	
<i>Soup of the Day</i>	\$16.00

🍴 STARTERS 🍴

<i>Local Halibut Ceviche</i>	\$16.00
cabbage slaw and avocado, crispy tortilla chips	
<i>Housemade Tortilla Chips</i>	\$14.00
roasted tomatillo salsa and guacamole	
<i>Jumbo Shrimp Cocktail</i>	\$15.00
spicy cocktail and lemon horseradish cream	
<i>Fried Coconut Shrimp</i>	\$20.00
sweet chili, mango and cilantro	

¶ SANDWICHES AND ENTRÉES ¶

All sandwiches served with a choice of fruit, tossed green salad or French fries.

Chicken Breast On Ciabatta \$15.00
guacamole, heirloom tomato and gouda cheese

All Natural Beef Hamburger \$18.00
heirloom tomatoes and aged cheddar

Turkey Club Sandwich on Whole Wheat \$17.00
lettuce, tomato, bacon and mayo

Beef Bolognese \$23.00
spaghetti and shaved parmesan cheese

*Grilled Pastrami and Housemade Coleslaw
on Sweet Squaw Bread* \$18.00
avocado, bacon, pickles and grain mustard

Thin Crust Pizza \$19.00
three ingredients
extra toppings
shrimp, artichoke hearts, italian sausage, sliced tomato, black olives,
mushrooms, pineapple, ham and pepperoni

¶ DESSERTS ¶

“Haute Couture” Gelato Sandwiches au Jus \$11.00
black currant swirl, peanut butter and chocolate

Crème Brûlée \$11.00

Rocky Road Tower \$11.00
toasted housemade marshmallow

Oven-Warmed Fruit Crisp \$11.00
cornmeal streusel, crème fraîche

Cookies and Milk \$11.00
your choice of three: molasses spice, oatmeal ranch,
chocolate chunk, sugar shortbread, peanut butter baci,
walnut brownies (or without nuts) or macadamia
white chocolate blondies

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DINNER

Available from 5:00 p.m. until 11:00 p.m.

🍴 APPETIZERS 🍴

<i>Organic Corn Chowder</i>	\$17.00
<i>Pepper Crusted Abi Tuna</i> soy-ginger crispy vegetable salad	\$23.00
<i>Curry Chicken Salad Wraps</i> butter lettuce and golden raisin chutney, sesame vinaigrette	\$19.00
<i>Fried Coconut Shrimp</i> sweet chili, mango and cilantro	\$20.00
<i>Buffalo Chicken Wings</i> celery and carrots, blue cheese dressing	\$16.00
<i>Jumbo Shrimp Cocktail</i> spicy cocktail and lemon horseradish cream	\$15.00

🍴 SALADS 🍴

<i>Iceberg Wedge Salad</i> shaved onion and chopped bacon, blue cheese vinaigrette	\$18.00
<i>Caesar Salad</i> with grilled chicken	\$15.00 \$18.00
with poached prawns	\$20.00
<i>Kobe Beef Steak Salad</i> spicy steak vinaigrette	\$28.00
<i>Cobb Salad</i> organic chicken and blue cheese	\$22.00

🍴 FISH 🍴

All fish is served with local organic farmer's market vegetables.

<i>Pan-Seared Ocean Trout</i> marinated japanese mushrooms and chiles, ponzu	\$32.00
<i>Roasted Center Cut Alaskan Halibut</i> potato hash, tomato saffron sauce	\$34.00

¶ MEAT ¶

All meat is served with local organic farmer's market vegetables.

<i>Grilled Filet of Prime Beef</i>	\$34.00
roasted shallot mashed potatoes, pickled pearl onions and red wine jus	
<i>Turkey Burger</i>	\$18.00
cabbage salad and cranberry mayo	
<i>Beef Bolognese</i>	\$23.00
spaghetti and shaved parmesan cheese	
<i>Angus Beef Chili</i>	\$18.00
housemade cornbread	
<i>Pan-Roasted Breast of Organic Free-Range Chicken</i>	\$28.00
roasted garlic mashed potatoes and brown chicken jus	
<i>Prime, All-Natural Beef Burger on Challab Bun</i>	\$18.00
lettuce, tomato and onion	

¶ DESSERTS ¶

<i>Crème Brûlée</i>	\$11.00
<i>“Haute Couture” Gelato Sandwiches au Jus</i>	\$11.00
black currant swirl, peanut butter and chocolate	
<i>Mascarpone Ice Box Cheesecake</i>	\$11.00
pomegranate syrup	
<i>Farmer's Market Fruit Tart Surprise</i>	\$11.00
inquire about today's special	
<i>Oven-Warmed Fruit Crisp</i>	\$11.00
cornmeal streusel, crème fraîche	
<i>Cookies and Milk</i>	\$11.00
your choice of three: molasses spice, oatmeal ranch, chocolate chunk, sugar shortbread, peanut butter baci, walnut brownies (or without nuts) or macadamia white chocolate blondies	

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ALL-DAY MENU

Available 24 hours a day.

🍷 SNACKS 🍷

<i>Buffalo Chicken Wings</i>	\$16.00
celery and carrots, blue cheese dressing	
<i>Farmer's Market Vegetable Crudité</i>	\$16.00
housemade ranch dressing	
<i>Housemade Tortilla Chips</i>	\$14.00
roasted tomatillo salsa and guacamole	
<i>Chicken Potstickers and Vegetable Spring Rolls</i>	\$20.00
thai chile and soy mignonette	
<i>Salted Soft Pretzels</i>	\$16.00
housemade mustards and melted cheeses	
<i>Assorted Domestic and Imported Cheeses</i>	\$22.00
housemade crackers	
<i>Popcorn</i>	
plain	\$8.00
truffled	\$10.00
garlic butter and parmesan	\$10.00

🍷 STARTERS 🍷

<i>Housemade Tortilla Chips</i>	\$14.00
roasted tomatillo salsa and guacamole	
<i>Jumbo Shrimp Cocktail</i>	\$15.00
spicy cocktail and lemon horseradish cream	
<i>Three-Egg Omelet</i>	\$18.00
choice of: ham, bacon, tomatoes, onions, bell peppers, jalapeños, cheddar cheese, swiss cheese, gouda cheese, guacamole or salsa	

🍷 SALADS 🍷

<i>Cobb Salad</i>	\$22.00
organic chicken and blue cheese	
<i>Iceberg Wedge Salad</i>	\$18.00
shaved onion and chopped bacon, blue cheese vinaigrette	

¶ SANDWICHES AND ENTRÉES ¶

All sandwiches served with a choice of fingerling potato salad, tossed green salad or French fries.

Chicken Breast on Ciabatta \$18.00
guacamole, heirloom tomato and gouda cheese

Prime, All-Natural Beef Burger on Challab Bun \$18.00
lettuce, tomato and onion

Thin Crust Pizza \$19.00
three ingredients
extra toppings
shrimp, artichoke hearts, italian sausage, sliced tomato, black olives,
mushrooms, pineapple, ham and pepperoni

¶ DESSERTS ¶

Crème Brûlée \$11.00

Chocolate Pound Cake \$11.00
vanilla mascarpone, lemon curd ice cream

Farmer's Market Fruit Tart Surprise \$11.00
inquire about today's features

Rocky Road Tower \$11.00
toasted housemade marshmallow

Oven-Warmed Fruit Crisp \$11.00
cornmeal streusel, crème fraîche

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WINE

‡ SPARKLING ‡

<i>Gosset, Brut Excellence, Champagne, France NV</i>	\$79.00
<i>Moët & Chandon, Cuvée Dom Pérignon, Champagne, France 1999</i>	\$309.00
<i>Roederer Estate Brut, Anderson Valley, California NV</i>	\$42.00
<i>Veuve Clicquot, Yellow Label, Champagne, France NV</i>	\$78.00

‡ CHARDONNAY ‡

<i>B. Morey, Puligny-Montrachet, Burgundy, France 2006</i>	\$101.00
<i>Cakebread, Napa, California 2007</i>	\$70.00
<i>Hartford Court, Stone Côte Vineyard, Sonoma Coast, California 2006</i>	\$94.00
<i>Iron Horse Estate, Green Valley, California 2005</i>	\$38.00
<i>J.M. Boillot, 1er Cru St. Aubin, Burgundy, France 2007</i>	\$86.00
<i>Rombauer, Carneros, California 2007</i>	\$54.00
<i>Sonoma-Cutrer, Russian River Ranches Russian River, California 2006</i>	\$40.00
<i>William Fevre, Valmur, Grand Cru Chablis Burgundy, France 2003</i>	\$124.00

‡ SAUVIGNON BLANC ‡

<i>Chasing Venus, Marlborough, New Zealand 2008</i>	\$30.00
<i>Hippolyte Reverdy, Sancerre, Loire Valley, France 2007</i>	\$55.00
<i>Joel Gott, Napa, California 2006</i>	\$31.00
<i>Spring Mountain Vineyard, Napa, California 2006</i>	\$41.00

‡ AROMATIC WHITES ‡

<i>Castello Banfi Pinot Grigio, San Angelo Tuscany, Italy 2007</i>	\$40.00
<i>Chateau d'Orschwihr Riesling, Bollenberg Alsace, France 2006</i>	\$31.00
<i>Dr. Loosen Riesling Kabinett, Bernkasteler Lay, Mosel, Germany 2007</i>	\$56.00
<i>Inama, Soave Classico, Veneto, Italy 2006</i>	\$27.00
<i>Pride Mountain Vineyards Viognier Sonoma, California 2007</i>	\$75.00

¶ CABERNET SAUVIGNON AND BLENDS ¶

<i>Château Dubart-Milon, 4eme Cru, Pauillac Bordeaux, France 2004</i>	<i>\$70.00</i>
<i>Chateau Montelena, Napa, California 2002</i>	<i>\$161.00</i>
<i>Château Mouton-Rothschild, 1er Cru Pauillac, Bordeaux, France 1995</i>	<i>\$541.00</i>
<i>Hollywood and Vine 2480, Napa, California 2005</i>	<i>\$142.00</i>
<i>J. Davies, Diamond Mountain District, California 2004</i>	<i>\$137.00</i>
<i>Lail, Blueprint, Napa, California 2004</i>	<i>\$87.00</i>
<i>Sequoia Grove, Napa, California 2005</i>	<i>\$53.00</i>
<i>Silver Oak, Napa, California 2003</i>	<i>\$170.00</i>

¶ MERLOT ¶

<i>Conn Creek Winery, Montage Reserve, Napa, California 2004</i>	<i>\$38.00</i>
<i>Regusci, Napa, California 2005</i>	<i>\$74.00</i>

¶ PINOT NOIR ¶

<i>Dom. Denis Mortet, Au Vellé, Gevrey-Chambertin Burgundy, France 2003</i>	<i>\$159.00</i>
<i>J. Matrot, Santenots, Volnay, Burgundy, France 2003</i>	<i>\$83.00</i>
<i>Manchester Ridge, Mendocino, California 2006</i>	<i>\$70.00</i>
<i>Papapietro Perry, Perry's Vineyard Russian River Valley, California 2006</i>	<i>\$94.00</i>
<i>St. Innocent, Momtazi Vineyard, Willamette Valley, Oregon 2006</i>	<i>\$102.00</i>

¶ SYRAH ¶

<i>Elderton Shiraz, Adelaide Plains South Australia, Australia 2005</i>	<i>\$62.00</i>
<i>Darioush Shiraz, Napa, California 2005</i>	<i>\$119.00</i>
<i>Marquis Philips Shiraz 9 South Australia, Australia 2003</i>	<i>\$70.00</i>

¶ FUN REDS ¶

<i>Antinori, Tignanello, Tuscany, Italy 2005</i>	<i>\$161.00</i>
<i>Black Sears Zinfandel, Napa, California 2005</i>	<i>\$67.00</i>
<i>Catena Malbec, Mendoza, Argentina 2006</i>	<i>\$42.00</i>
<i>Domaine du Vieux Télégraphe, Châteauneuf-du-Pape, France 2003</i>	<i>\$84.00</i>
<i>Massolino, Barbera d'Alba, Piedmont, Italy 2006</i>	<i>\$41.00</i>
<i>Red Car, Some Like It Red, California 2003</i>	<i>\$55.00</i>
<i>Roda, Reserva, Rioja, Spain 2002</i>	<i>\$82.00</i>
<i>Y. Chave, Hermitage, Rhône Valley, France 2001</i>	<i>\$84.00</i>