

V I D A

Gourmet

Breakfast Menu

Lemon Ricotta Pancakes <i>-Served with butter and preserved lemon-</i>	9.00
Apple Cinnamon Baked French Toast <i>-Traditional French toast, served with Gala apples tossed with cinnamon and Muscovado sugar-</i>	8.00
Scrambled Eggs and Smoked Salmon, California Caviar <i>-A bed of smoked salmon with scrambled eggs finished with a crème fraîche caviar sauce-</i>	16.00
Smoked Gouda Mushroom Omlet <i>-Cigar rolled omlet with smoked Gouda sautéed spinach, and shiitake mushrooms- -Served with homemade hash browns-</i>	9.00
Eggs Any Style <i>-Two eggs cooked any style served with two sides of your choice-</i>	5.00
Veggie and Egg White Frittata <i>-Roasted peppers, asparagus, onions, Yukon gold potatoes-</i>	9.00
Poached Eggs and Short Rib Hash <i>-Two poached eggs over short rib hash, breakfast potatoes and chipotle hollandaise-</i>	10.00
Breakfast Sandwich <i>-Breakfast croissant sandwich with scrambled egg, avocado, tomato, and Vermont cheddar cheese Served with a side salad-</i>	9.00
Irish Steel Cut Oatmeal <i>-Served with pecans, sultanas and Vermont maple syrup-</i>	8.00
Assorted Breakfast Pastries <i>-Croissant, assorted muffins, preserves and whipped butter-</i>	6.50
* Quinoa-Couscous Breakfast Cereal <i>-Unsweetened apple juice, quinoa, dried cranberries, blueberries, apricots and soy milk-</i>	6.95

Bacon, turkey bacon, grilled black forest ham, chicken apple sausage, breakfast sausage, homemade hash browns, Yukon gold breakfast potatoes **\$2.50**

Toast Choices-white, wheat, 12 grain, rye, sourdough, English muffin **\$1.50**

Juice Choices-orange, grapefruit **\$3.50**

-cranberry, apple **\$2.50**

18% Gratuity on parties of six or more