

BREAKFAST

Available from 7:00 AM to 10:00 AM

Healthy Starts

SEASONAL FRUIT PLATE 18

watermelon, cantaloupe, honeydew,
pineapple, berries

HOUSE GRANOLA 14

berries & choice of:
cold whole, skim, or soy milk

STEEL CUT OATMEAL 12

berries, brown sugar, dried nuts

Smoothies

HUCKLEBERRY & PEACH 10

kale, vanilla soy milk, cinnamon, honey

BERRIES SENSATION 10

raspberries, strawberries, pineapple,
greek yogurt, honey

TETON SUNRISE 10

kale, avocado, green apple, kiwi,
honeydew, greek yogurt, honey

Beverages

CHILLED JUICES 6

orange, grapefruit, apple, cranberry, tomato

CARAFE OF COFFEE 25

HOT TEA 8

served with honey & lemon or milk

ESPRESSO 5

DOUBLE ESPRESSO 8

MILK 4

whole, skim, or almond

From the Griddle

BUTTERMILK PANCAKES 16

choice of: plain, blueberry, or chocolate chip,
served with maple syrup & orange butter

FRENCH TOAST 20

texas toast, maple syrup, berries

Eggs & Omelettes

TWO EGGS ANY STYLE* 16

choice of: bacon or sausage,
served with crispy potatoes

CLASSIC EGGS BENEDICT* 16

canadian bacon, english muffin,
hollandaise sauce, served with crispy potatoes

WESTERN OMELETTE* 19

ham, cheese, peppers,
served with crispy potatoes

HAM & CHEESE OMELETTE* 18

ham, cheese, served with crispy potatoes

CREATE YOUR OWN OMELETTE* 18

served with crispy potatoes
peppers | onions | spinach | tomato
ham | bacon | cheddar jack | cheddar
fresh mozzarella | shredded mozzarella
goat cheese | boursin cheese

Sides

BACON 6

SAUSAGE 5

HAM 7

FRUIT 10

CUP OF BERRIES 6

WHOLE EGGS* 6

EGG WHITES* 5

CRISPY POTATOES 4

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE,
A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness
especially if you have certain medical conditions. Please inform your server of any and all allergies.



LUNCH

Available from 11:00 AM to 2:00 PM

Appetizers

DUCK CONFIT EMPANADA 24

roasted peanuts, scallions,
chili garlic sauce

SHORT RIB BAO 26

candied jalapeños, house pickles,
house made bao bun

Flatbreads

available gluten free upon request

PEPPERONI 24

CHEESE 20

MARGHERITA 24

tomatoes, fresh mozzarella, basil

TRUFFLE 26

roasted wild mushrooms, black truffle,
caramelized onions, garlic herb cheese,
sea salt, balsamic glaze

ITALIANO 26

spicy salami, italian sausage,
smoked mozzarella

Desserts

TIRAMISU* 18

lady fingers, espresso, shaved dark chocolate

ICE CREAM OR SORBET 6

(GLUTEN FREE)

selection of house made ice creams or sorbets

price is per scoop

Soup & Salad

BIBB SALAD 16

(GLUTEN FREE)

bibb lettuce, radish,
heirloom tomato, buttermilk dressing

CAESAR SALAD* 18

cured egg yolk, pecorino,
garlic croutons, classic caesar dressing

CORN BISQUE 16

(VEGAN, GLUTEN FREE)

micro greens, smoked paprika

Entrées

all entrées come with choice of:
truffle fries or housemade kettle chips

CRISPY CHICKEN SANDWICH* 26

pickles, southern slaw, duke's mayo

OLIVIA'S BURGER* 30

wagyu beef blend, caramelized onions,
aged cheddar, lettuce, tomato,
pickles, chef's special sauce

TURKEY BLT 26

hickory smoked turkey, bacon,
lettuce, tomato, avocado aioli

Vegetarian option available upon request

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE,
A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness
especially if you have certain medical conditions. Please inform your server of any and all allergies.



DINNER

Available from 5:00PM to 9:00PM
Orders must be placed by 8:30PM

Appetizers

LOBSTER TEMPURA 38
trio of sauces

SEARED FOIE GRAS* 32
currant jam, warm brie, crostini

**BAKED SPINACH
& ARTICHOKE DIP 26**
crispy shallots, chives, garlic naan

For the Table

SHORT RIB BAO 26
candied jalapeños, house pickles,
house-made bao buns

WAGYU BEEF TARTARE* 26
cured egg yolk, sesame, smoked shoyu,
chive, shallots, crispy wontons

DUCK CONFIT EMPANADA 24
roasted peanuts, scallions, chili garlic sauce

MAC & CHEESE 28
cavatappi, mornay, seasoned bread crumbs
Add Lobster 30*

CRISPY BRUSSELS SPROUTS 16
(VEGAN, GLUTEN FREE)
puffed rice, scallions, miso vinaigrette

SAUTÉED WILD MUSHROOMS 18
(VEGAN, GLUTEN FREE)
shoyu, sake, chives

Desserts

BRÛLÉÉD CHEESECAKE 18
strawberry sorbet

LAVA CAKE 18
(GLUTEN FREE)
chocolate cake with molten center, vanilla ice cream

TIRAMISU* 18
ladyfingers, espresso, shaved dark chocolate

TOFFEE PUDDING 18
warm date cake, pecan brittle,
cinnamon butter gelato, butterscotch sauce

ICE CREAM OR SORBET 6
(GLUTEN FREE)
selection of house made ice creams or sorbets
price is per scoop

Soup & Salad

CAESAR SALAD* 18
pecorino, cured egg yolk,
garlic croutons, classic caesar dressing

BIBB SALAD 16
(GLUTEN FREE)
bibb lettuce, heirloom tomato,
radish, buttermilk dressing

CORN BISQUE 16
(VEGAN, GLUTEN FREE)
micro greens, smoked paprika

Entrées

TRUFFLE LINGUINE 60
house made linguine,
white wine cream, micro greens
Add Grilled Chicken 12*

CHILEAN SEA BASS* 54
(GLUTEN FREE)
marcona almond encrusted sea bass,
miso glaze, asian slaw

WAGYU CUT OF THE DAY* 85
(GLUTEN FREE)
potato purée, baby carrots,
choice of sauce:
bordelaise, béarnaise, OR truffle butter

ROASTED CHICKEN* 42
(GLUTEN FREE)
truffle velouté, king trumpet mushrooms,
potato purée

SALT & PEPPER TOFU 38
(VEGAN, GLUTEN FREE)
sweet soy glaze, scallion grass,
jasmine rice, sesame

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE,
A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness
especially if you have certain medical conditions. Please inform your server of any and all allergies.



WINE LIST

White Wine

SPARKLING

101 Billecart-Salmon Brut Réserve, Champagne FR NV	165
102 Bollinger Special Cuvée, Champagne FR NV	240
103 Bollinger R.D. 2nd Disgorgement, Champagne FR 2008	800
104 Bollinger La Grand Année, Champagne FR 2015	445
105 Bollinger Vieilles Vignes Françaises Cuvée, Champagne FR 2013	4300
106 Delamotte Blanc de Blancs, Champagne FR 2014	295
107 Dom Pérignon, Champagne FR 2013	850
117 Krug Vintage Brut, Champagne FR 2004	900
120 Louis Roederer Cristal Brut, Champagne FR 2015	850
123 Louis Roederer Cristal Brut, Champagne, FR 1997	4000
126 Möet & Chandon Impérial Brut, Champagne FR NV	150
132 Perrier-Jouët Grand Brut, Champagne FR NV	165
133 Veuve Clicquot Yellow Label Champagne FR NV	165
149 Billecart-Salmon Brut Rosé Champagne FR NV	230
153 Gosset Grand Rosé, Champagne FR NV	200
155 Möet & Chandon Rosé Impérial, Champagne FR NV	165
157 Veuve Clicquot Rosé, Champagne FR NV	180
162 Taittinger Brut Rosé Champagne FR NV	170
158 Leclerc Briant Brut Rosé, Champagne FR NV	175
200 Domaine Carneros by Taittinger, Napa Valley CA 2016	140
203 J. Schram Blanc de Noir, Napa Valley CA 2014	250
252 Poemo Brut, Cava SP NV	50
282 Domaine Carneros Brut Rosé Napa Valley CA NV	90
290 Ettore Germano Rosanna, Piedmont IT NV	100

ROSÉ

300 Robert Jinskey Vineyards 'Vin Gris', Sonoma CA 2022	85
312 Lafage Miraflores, Côtes du Rhône FR 2021	50
316 Roseblood d'Estoublon '1489', Provence FR 2023	150
320 Domaine Ott, Provence FR 2023	70
321 Pascal Jolivet, Sancerre FR 2023	75

SAUVIGNON BLANC

360 Lynch Bages Blanc, Pauillac FR 2018	200
364 Villebois 'Les Silex', Sancerre FR 2020	85
365 Château de Sancerre, Sancerre FR 2023	80
456 Pavillon Blanc Château du Margaux, Bordeaux FR 2020	900
381 Cloudy Bay, Marlborough NZ 2023	65
382 Oyster Bay, Marlborough NZ 2023	45

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE, A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

WINE LIST

White Wine

CHARDONNAY

401 Purple Hands, Dundee Hills OR 2020	240
403 Hyde Vineyard Library Release, Napa Valley CA 2017	160
404 Bergström 'Old Stones', Napa Valley CA 2022	90
406 Arista 21, Russian River Valley CA 2021	145
408 Far Mountain 'Bresa', Sonoma CA 2020	250
422 William Fevre Montmains Chablis Premier Cru, Burgundy FR 2017	185
430 William Fevre 'Vaillons' 1er Cru Chablis, Burgundy FR 2022	165
431 Domaine Laroche Blanchots Grand Cru Chablis, Burgundy FR 2022	330
432 Domaine Chanson Chablis, Burgundy FR 2022	95
438 Domaine Bouchard Chevalier Montrachet Blanc, Burgundy FR 2021	1100
439 Louis Jadot 'Clos de la Croix de Pierre' Pernard-Vergelesses, Burgundy FR 2018	85
441 Louis Jadot Marsannay Blanc, Burgundy FR 2018	75
428 Château de Jacques Clos de Loyse, Beaujolais FR 2022	50

ODDS, ENDS & BLENDS

454 Domaine des Baumard 'Clos du Paillon' <i>Chenin Blanc</i> , Savennières FR 2019	110
457 Robert Sinskey Vineyards 'Orgia', <i>Pinot Grigio</i> , Sonoma CA 2017	110
459 Weinbach 'Les Caracoles', <i>Pinot Gris</i> , Alsace FR 2022	125
467 The Seeker, <i>Riesling</i> , Mosel DE 2023	40
468 Dr. Thanisch Bernkasteler, <i>Riesling</i> , Mosel DE 2019	200
473 Gramercy Cellars, <i>Viognier</i> , Columbia Valley WA 2022	90
474 Arietta 'On the White Keys Artists' Reserve' <i>White Blend</i> , Napa Valley CA 2019	260
478 Château Carbonnieux Blanc Grand Cru, <i>Sauvignon Blanc - Sémillon</i> , Bordeaux FR 2018	175
481 Ornellaia Bianco, <i>Sauvignon Blanc - Viognier</i> , Bolgheri IT 2021	550
483 Bruno Giacosa Roero <i>Arneis</i> , Piedmont IT 2017	95
485 Graci Etna Bianco 'Arcuria' <i>Carricante</i> , Sicily IT 2019	175
488 Villa Matilde <i>Greco di Tufo</i> , Campania IT 2020	50
489 I Favati 'Terrantica' <i>Greco di Tufo</i> , Campania IT 2019	75
490 Three Clicks, <i>Grenache Blanc</i> , Sonoma CA 2015	90
491 Comte de Lauze Blanc, <i>Rhone Varietals</i> , Châteauneuf-du-Pape FR 2020	125

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE, A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

Red Wine

PINOT NOIR

500 Roserock, Amity Hills OR 2020	95
501 Bergström Wines, Willamette OR 2022	195
502 Purple Hands Haakon-Lenai Vineyard, Dundee Hills OR 2021	160
540 Raen Sonoma Coast St. Roberts, Sonoma CA 2019	240
552 Frederic Magnien 'Champs Perdrix' Vosne Romanée, Burgundy FR 2019	200
555 Domaine Chanson 'Les Combottes', Chambolle-Musigny FR 2018	380
561 Domaine Ponsot Bressandes, Corton FR 2013	850
562 Domaine Bouchard 'Clos du Roi' Beaune 1er Cru FR 2018	150
563 Domaine Chanson Pernand-Vergelesses 1er Cru FR 2018	135
564 Louis Jadot, Côte de Beaune FR 2018	75
572 Domaine Bouchard 'Charmes Chambertin' Grand Cru FR 2011	830
578 Louis Jadot, Pommard FR 2020	200
579 Domaine de Courcel Bourgogne Rouge, Pommard FR 2021	165
580 Domaine du Prieure Moutier Amet, Savigny-Lès-Beaune FR 2020	100
582 Capitain Gagnerot 'Les Charnieres' FR 2017	185
583 Domaine de la Lousse d'Or Clos des 60 Ouvrees FR 2020	400
584 Domaine Bouchard 'Les Cazetiers' FR 2019	430

CABERNET & MERLOT

702 Arietta, <i>Cabernet</i> , Napa Valley CA 2020	400
703 William Knuttel 'Atlas Peak', <i>Cabernet</i> , Napa Valley CA 2018	140
706 Joseph Phelps, <i>Cabernet</i> , Napa Valley CA 2019	190
708 Far Niente, <i>Cabernet</i> , Napa Valley CA 2020	420
709 Stag's Leap 125th Anniversary, <i>Cabernet</i> , Napa Valley CA 2018	175
710 Stag's Leap 'Artemis', <i>Cabernet</i> , Napa Valley CA 2019	210
711 Roy Estate, <i>Cabernet</i> , Napa Valley CA 2019	565
713 Buccella Mica, <i>Cabernet</i> , Napa Valley CA 2020	350
716 Frog's Leap, <i>Cabernet</i> , Rutheford CA 2019	140
718 Revena Estate Vineyard, <i>Cabernet</i> , St. Helena CA 2019	275
730 Gramercy Cellars 'Reserve', <i>Cabernet</i> , Walla Walla WA 2018	275
802 Opus One, <i>Bordeaux Blend</i> , Napa Valley CA 2019	1300
803 Continuum, <i>Bordeaux Blend</i> , Oakville CA 2017	700
832 Pirouette, <i>Bordeaux Blend</i> , Columbia Valley WA	250
919 Buccella, <i>Merlot</i> , Napa Valley CA 2019	430
920 Arietta Hudson Vineyards, <i>Merlot</i> , Napa Valley CA 2021	215
824 Tenuta San Guido Sassicaia, <i>Cabernet</i> , Tuscany IT 2019	500
742 Château Margaux Grand Cru, Margaux FR 2014	2200
743 Château Palmer, Margaux FR 2019	950
750 Château Lafite Rothschild, Pauillac FR 2005	4500
751 Château Lafite Rothschild, Pauillac FR 2010	3600
752 Château Lafite Rothschild, Pauillac FR 2019	2500
753 Château Latour, Pauillac FR 2014	2100

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE, A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.

Red Wine

CABERNET & MERLOT

754 Château Lynch Bages, Pauillac FR 2020	450
755 Château Mouton Rothschild, Pauillac FR 2005	3500
756 Château Mouton Rothschild, Pauillac FR 2009	3200
757 Château Mouton Rothschild, Pauillac FR 2015	2300
758 Château Mouton Rothschild, Pauillac FR 2016	2800
759 Château Pichon Baron, Pauillac FR 2017	465
760 Château Pontet-Canet, Pauillac FR 2017	350
761 Château Pontet-Canet, Pauillac FR 1990	700
762 Forts de Latour, Pauillac FR 2017	700
765 Clarence de Château Haut-Brion, Pessac-Léognan FR 2020	520
767 La Mission Haut-Brion, Pessac Leognan FR 2013	615
775 Château Bourgneuf, Pomerol FR 2019	200
777 Château Hosanna, Pomerol FR 2018	500
778 Christian Moueix La Fleur Petrus, Saint-Émillion FR 2018	2500
781 Barde-Haut, Saint-Émillion FR 2019	175
791 Château Lagrange, Saint-Julien FR 2019	225
792 Château Talbot, Saint-Julien FR 2015	300

ITALIAN VARIETALS

821 Poggio Mori IGT, Tuscany 2019	150
822 Ornellaia 'La Generosita', Tuscany 2021	550
824 Tenuta Campo di Sasso Insoglio del Cinghiale, Tuscany 2022	80
825 Setti Ponit Oreno, Tuscany 2022	220
827 Il Fuano, Tuscany 2020	170
840 Oddero 'Gallina', Barbaresco 2021	190
842 Elvio Cogno Bordini, Barbaresco 2020	130
850 Ettore Germano Cerretta Cru DOCG, Barolo 2015	215
851 Fenocchio Villero, Barolo 2020	240
852 Roccheviberti Bricco Boschis DOCG, Barolo 2018	250
854 Michele Chiarlo Cannubi Reserva, Barolo 2016	415
857 Elio Sandri 'Perno', Barolo 2017	200
879 Caprili, Brunello di Montalcino 2015	350
880 Tenuta Luce, Brunello di Montalcino 2018	280
882 Biondi Santi, Brunello di Montalcino 2017	485
886 Silvio Nadri Poggio al Doria Brunello di Montalcino 201	250
951 Michele Chiarlo Nizza Cipressi, Piedmont 2019	110
956 Masciarelli Villa Gemma Montepulciano d'Abruzzo 2018	165

OTHER REDS

902 Château Beaucastel Grand Cuvée, Châteauneuf-du-Pape, FR 2021	815
980 La Rioja Alta Gran Reserva 904, ES 2010	550
940 Vega Sicilia Unico, <i>Tempranillo</i> , ES 2014	970
942 Vega Sicilia Pintia, <i>Tempranillo</i> , ES 2019	160
982 Montes Icons Purple Angel, <i>Camanere</i> , CL 2020	225

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A \$20.00 DELIVERY CHARGE, A 22% SERVICE CHARGE, AND 6% SALES TAX, NOT INCLUDED IN THE LISTED PRICE.