



## HEALTHY START

POWER SMOOTHIE banana, cinnamon, spinach, dates, almond milk, toasted coconut rim

MINTED PASSION FRUIT PARFAIT house-baked granola, artisan fruits, mint-kissed yogurt blend

SUNRISE OATS overnight oats, chia, banana, pecans, blueberries

## SIGNATURES

CINNAMON FRENCH TOAST ROULADE almonds, wild blackberry syrup

POACHED EGGS IN THE NEST\* crispy hash brown, poached eggs, choice of bacon or sausage

STEAK BENEDICT\* poached egg, heirloom tomato, arugula, tender steak, house-made english muffin

GARDEN GREEN OMELETTE\* spinach, kale, mushrooms, onions, cheddar

EGG SANDWICH\* soft scrambled egg, house-made bun, applewood smoked bacon,  
choice of cheddar, swiss, american, or blue cheese

## À LA CARTE ITEMS

TWO EGGS ANY STYLE\*  
SAUSAGE\*  
VEGGIE SAUSAGE  
HOUSE-MADE ENGLISH MUFFIN  
& PRESERVES

APPLEWOOD SMOKED BACON\*  
HAM STEAK\*  
HASH BROWN POTATOES  
TOAST SELECTION

*Breakfast is included for our in-house guests. We invite you to select one Healthy Start option and one Signature item, or create your own breakfast from our a la carte selections. Kindly note, gratuities are not included and may be charged to your room or extended directly to the team.*

\*Items on this menu contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: garlic, milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame, and shellfish. Please inform your server of any allergies or dietary restrictions, as not all ingredients are listed.

# Lunch

## TO START

- MORTADELLA YAKITORI pistachio, hot honey, pepper relish 20  
FRIED GOAT CHEESE beet chips, espelette pepper, dulce de leche 22  
WHIPPED RICOTTA house focaccia, goat ricotta, salsa verde 22

## SALADS

- BURRATA & BEET SALAD braised beets, burrata, strawberry, fresh herb, citrus, rhubarb dressing 24  
GRAIN BOWL farro, greens, blueberries, apples, candied pecans, blue cheese, green goddess 26  
GRILLED CAESAR romaine, capers, focaccia crumbles, smoked parmesan, miso caesar dressing 26

## PIZZA

- FIG & BRESAOLA fontina, ricotta, balsamic reduction 28  
BLACK TRUFFLE mozzarella, fontina, arugula, truffle cream 32  
CALABRESE mozzarella, calabrese, kalamata olives 26  
BUFFALO CHICKEN\* mozzarella, shaved carrot, shaved celery, blue cheese crema 26

## SANDWICHES & MAINS

- MUFFALETTA fresh mozzarella, provolone, mortadella, calabrese, ham, olive salad 34  
THE 'HY' CHEESEBURGER\* 7 oz wagyu, tomato bacon jam, bibb lettuce, house pickles 40  
CONNECTICUT-STYLE LOBSTER ROLL\* warm buttered lobster, split top roll, pepperoncini 54  
GRILLED RIB-EYE\* gremolata, smoked parmesan fries 65



EXECUTIVE CHEF

Brandon Esposito

EXECUTIVE SOUS

Cosette Seals

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# Dinner

## TO START

MORTADELLA SKEWERS hot honey, pistachio, pepper relish 20

FRIED GOAT CHEESE house beet chips, smoked chili caramel 22

STEAK TARTARE\* capers, shallot, house chips 28

## SALADS & GREENS

BURRATA & BEET SALAD braised beets, burrata, strawberry, fresh herb, citrus, rhubarb dressing 24

GRILLED CAESAR romaine, capers, focaccia crumbles, smoked parmesan, miso caesar dressing 26

MARKET SALAD farm greens, peas, carrots, radish, carrot vinaigrette 22

ENGLISH PEA & ENDIVE sugar snap peas, kalamata olives, lemon-parmesan dressing 24

## PASTA

DUCK PAPPARDELLE\* blackberry, arugula, crispy calabrese 38

SPAGHETTI PRIMAVERA heirloom tomato, asparagus, spring peas, lemon beurre monté 36

~add lobster\* 28

## MAIN COURSE

DUROC PORK CHOP\* chili-glazed peas, tomato, arugula, smoked parmesan 68

HALIBUT\* parsnip purée, wild ramps, green verjus, golden raisins, marigold 62

SPRING CHICKEN\* asparagus, pea purée, asparagus, local mushrooms, garlic jus 52

WAGYU TENDERLOIN\* mashed potato, carrot, chimichurri aioli 88

RIBEYE FLORENTINE\* 16 oz ribeye, calabrian chili potatoes, soy-mirin spinach 110



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## DESSERT

DOUBLE CHOCOLATE TIRAMISU espresso, chocolate mascarpone, house baked savoiardi, fresh raspberries	18
OLIVE OIL CAKE semolina, whipped lemon curd, vanilla chantilly, strawberries	18
BAKED ALASKA* italian meringue, spumoni ice cream, frangipane	18
BUTTERSCOTCH BUDINO candied pecans, vanilla chantilly	18
ICE CREAMS & SORBETS seasonal selection of house made ice creams and sorbets	6 per scoop

## DIGESTIFS

Quinta Da Romaneira Late Bottled Vintage Port   Portugal   2014	15
Taylor Fladgate 20 Year Tawny Port   Portugal   NV	15
Croft 10 Year Aged Tawny   Portugal   NV	12
Bodegas Barbadillo San Rafeal Sherry   Spain   NV	12
Royal Tokaji Late Harvest   Hungary   2018	12
Royal Tokaji Gold Label 6   Hungary   2017	16
Larressingle Armagnac VSOP   France   NV	18

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