

grill

Breakfast

CHEF'S SIGNATURE SELECTIONS

*CHEF'S OMELET OF THE DAY	20
Organic Petaluma Farmed Eggs Served with Roasted Fingerling Potatoes Choice of Toast	
*ORGANIC PETALUMA FARMED EGGS ANY STYLE	20
Served with Roasted Fingerling Potatoes Choice of Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham Choice of Toast	
*BLACK TRUFFLE FRITTATA	22
Organic Petaluma Farmed Eggs, Prosciutto, Mixed Mushrooms, Celery Root, Roasted Fingerling Potatoes, Frisée Salad Choice of Toast	
EGGS BENEDICT	24
Italian Speck, Buttermilk Biscuit, Meyer Lemon and Black Truffle Hollandaise	
POACHED EGGS "A LA RUSSE"	24
Cured Alaskan Salmon, Brioche, Caviar, Mousseline Sauce	
*BREAKFAST PANINI	21
Organic Petaluma Farmed Eggs, Baby Spinach, Shaved "La Quercia" Prosciutto Ham, Humboldt Fog Goat Cheese	
*BELGIAN STYLE WAFFLE	20
Sugarman Maple Syrup, Orange Flavored Organic Butter Cream	
BRIOCHE FRENCH TOAST	20
Sugarman Maple Syrup, Fromage Blanc, House-Made Seasonal Fruit Marmalade	
*ARTISANAL WOOD SMOKED SALMON	21
Toasted New York Bagel, Herb Cream Cheese, Shaved Red Onions	
*ST. REGIS MISSION AND THIRD	35
Served with Roasted Fingerling Potatoes Two Organic Petaluma Farmed Eggs Any Style Choice of Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham And Choice of Toast Served with choice of Juice and Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas	
*ST. REGIS POWER BREAKFAST	30
Seasonal Parfait - Whipped Citrus Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries Smoothie Consisting of Local Market Fruits With Natural Organic Yogurt Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas	
ST. REGIS CONTINENTAL	29
Selection of House Baked Croissants, Muffins, Pain Au Chocolat, Miniature Danishes Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas	

*SMOOTHIE	10
Local Market Fruits with Natural Organic Yogurt	
*PLATE OF SLICED FRESH FRUITS	16
Selection of Fresh Local Market Fruits	
*FRESH EXOTIC FRUIT SALAD	14
Infused With Mint and Tahitian Vanilla Bean	
*SEASONAL PARFAIT	16
Whipped Citrus Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries	
STEEL CUT IRISH OATMEAL	12
From Bob's Red Mill Natural Foods Add Fresh Berries 5 Add Sliced Banana 4	
HOUSE-MADE GRANOLA	11
Add Organic Yogurt 5	
VARIETY OF REGULAR CEREALS	9
Add Organic Yogurt 5	

BREADS

BAGEL & CREAM CHEESE	10
Whole Wheat, Plain, Everything, Cinnamon & Raisin, Sesame	
PASTRIES	9
Selection Of House Baked Croissants, Muffins, Pain Au Chocolat, Mini Danishes	
TOAST	6
Sourdough, Whole Wheat, White, Rye, Multi-Grain, English Muffin, Gluten Free	

SIDES

Eden Farms Applewood Smoked Bacon	7
Vande Rose Maple Pork Sausage	7
Chicken Apple Sausage	7
Grilled Eden Farms Artisanal Ham	7
Organic Yogurt	6
Seasonal Fruit	6
Fresh Berries	7
Mixed Greens	7
Roasted Fingerling Potatoes	6

BEVERAGES

Selection of Organic Juices	8
Freshly Squeezed Orange Juice	9
Organic Milk	6
Valrhona Hot Chocolate	8
Fonte St. Regis Micro-Roasted Coffee	8
Cappuccino, Café Latte	9
Selection of Tealeaves Teas	8
Organic Breakfast, Flowery Earl Grey, St. Regis Blend, Organic Health & Well Being Green, Moroccan Mint, Chamomile, Decaffeinated English Breakfast	

Our menu offerings, crafted by Executive Chef Franck Desplechin, represent the freshest and finest foods available from the San Francisco Bay area and Northern California.