

# grill

## \*Chef's Omelet of the Day 20

*Petaluma Farmed Eggs, Breakfast Potatoes, Choice of Toast*

## \*Petaluma Farmed Organic Eggs Any Style 20

*Choice of Eden Farms Natural Applewood Smoked Bacon,  
Vande Rose Farms Maple Pork Sausage,  
Chicken Apple Sausage or Grilled Eden Farms Artisan Ham, Breakfast Potatoes*

## \*Black Truffle Frittata 22

*Petaluma Farmed Eggs, Prosciutto, Mixed Mushrooms, Celery Root,  
Fingerling Potatoes, Frisée Salad*

## 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

*Petaluma Farmed Fresh 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

*Fromage Blanc, House-Made Seasonal Fruit Marmalade*

### CHEF'S SIGNATURE SELECTION

#### \*St. Regis Mission and Third 35

*Two Petaluma Farmed Eggs Any Style, Choice of Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisan Ham, Breakfast Potatoes, Served with Choice of Juice, Freshly Brewed Fonte St. Regis "Bin 125" Coffee or "T" Teas*

#### \*St. Regis Power Breakfast 30

*Seasonal Parfait - Whipped Citrus Yogurt, House-Made Granola with Tibetan Goji Berries, Cranberries, Served with Smoothie consisting of Local Market Fruits with Natural Organic Yogurt, Served with Choice of Freshly Brewed Fonte St. Regis "Bin 125" Coffee or "T" Teas*

#### St. Regis Continental 29

*Selection of House Baked Croissants, Pain Au Chocolat, Mini Danishes, Muffins, Served with Choice of Juice, Freshly Brewed Fonte St. Regis "Bin 125" Coffee or "T" Teas*

#### \*Artisanal Wood Smoked Salmon 21

*Toasted New York Bagel, Herb Cream Cheese, Shaved Red Onions*

#### Smoothie 10 ☉

*Local Market Fruits with  
Natural Organic Yogurt*

#### Fresh Exotic Fruit Salad 14 ☉

*Infused with Mint and Tahitian Vanilla Bean*

#### Plate of Sliced Fresh Fruits 16 ☉

*Selection of Fresh Local Market Fruits*

#### \*Seasonal Parfait 16

*Whipped Citrus Yogurt, House-Made Granola  
with Tibetan Goji Berries, Cranberries*

### CEREALS

#### Bob's Red Mill Natural Foods Steel Cut Irish Oatmeal 12

*Variety of Regular Cereals 9      Homemade Granola 11*

*Include Organic Yogurt 5    Include Fresh Berries 5    Include Sliced Banana 4*

### BREADS

**Toast** *Whole Wheat, White, Sourdough, Rye, Multi-Grain, English Muffin, Gluten Free 6*

**Bagel & Cream Cheese** *Whole Wheat, Plain, Everything, Sesame, Cinnamon & Raisin 10*

**Pastries** *Selection of House Baked Croissants, Pain Au Chocolat, Mini Danishes, Muffins 9*

### SIDES 9

*Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage, Grilled Artisan Ham,  
Fruit, Berries, Mixed Greens Salad, Breakfast Potatoes*

### BEVERAGES

*Selection of Organic Juices (glass) 8*

*Fresh Squeezed Orange Juice (glass) 9*

*Organic Milk (glass) 5*

*Whole, 2%, Non-Fat, Almond or Soy Milk*

*Valrhona Hot Chocolate 8*

*Cappuccino, Café Latte 8*

*Freshly Brewed Fonte St. Regis "Bin 125"  
Coffee 7*

*Selection of "T" Teas 7*

*Organic Breakfast, Lavender & Earl Grey,  
Monsoon Chai, Green Tea, Relax, Energy,  
Chamomile, Peppermint, Vanilla Rooibos*

### EXECUTIVE CHEF FRANCK DESPLECHIN

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. \*THIS SYMBOL DENOTES MENU OPTIONS THAT ARE, OR  
CAN BE PREPARED GLUTEN FREE, PLEASE BE AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT.  
PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.

\*\* PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 18% SERVICE CHARGE \*\*