

MARCH-MAY

BREAKFAST

Harissa Kale | Applewood Smoked Bacon | Poached Eggs

Greek Yogurt | Macerated Fruit | Pistachio Praline | Honey

Freshly Baked Chili & Shiitake Mushroom Quiche | Crema

Slow Roasted Tomatoes | Thyme | Sweet Garlic | Olive Oil

Assortment of Morning Buns (Sweet & Savory)

LA Colombe Breakfast Blend Coffee

Assortment of Handmade Teas

LUNCH

Marinated Steak Sandwich | Horseradish Cream | Caramelized Onions | Arugula

Stone Yolk Ceasar | Parmesan Croutons | Creamy Anchovy Dressing | Fried Parsley

Grilled Eggplant Empanada | Early Spring Ramps | Aged Swiss Gruyere Cheese

AFTERNOON COCKTAILS

Gin | Turmeric | Fresh Carrot | 5 Spice Foam

Bourbon | Cinnamon Basil | Bergamot Bitters

BAR SNACKS

Bespoke Popcorn (Spring truffle, Bourbon Maple, Porcini Cheddar)

Pancetta & Roquefort Pastry Twists | Rosemary | Smoked Honey

Yellowfin Tuna Tostadas | Avocado | White Shiso Grette | Sesame

Spring Crudité | Sour Ramp Cream | Almond Pesto

Assorted Economy Candy

R A P T
H O S P I T A L I T Y

