



STARTERS

DOMAINE CHANDON MIMOSA

Brut sparkling wine and fresh orange juice 12.00

CAMBRIDGE HOUSE SMOKED SALMON

Toasted bagel with chive cream cheese, sliced tomatoes, red onions and capers 12.00

ORGANIC STEEL CUT OATMEAL

Candied almond, fresh papaya macèdoine 7.00

HOUSE-MADE GRANOLA

Farm fresh milk with dried fruits, toasted nuts and seeds 6.00

ENTRÉES

OMELET WITH ORGANIC MUSHROOM

Sautéed mushroom and white truffle cheese served with choice of toast 12.00

BUTTERMILK PANCAKES

Hector's Honey Comb and orange ricotta cheese 11.00

BELGIAN WAFFLE

Fresh berries and sweet whipped crème fraîche 11.00

WINE COUNTRY BREAKFAST

Two eggs any-style with breakfast potatoes and fresh herbs served with choice of applewood smoked bacon or country pork sausage and toast 10.00

EGGS MERITAGE

Poached eggs on grilled polenta cake, crispy pancetta, with a grilled asparagus salad and lemon-cilantro crème served with choice of toast 12.00

SIDES

BAGEL, FRESH CRUMPET WITH PRESERVES AND SWEET CREAM BUTTER 3.50

VIENNOISERIE BREAKFAST PASTRY BASKET 5.00

FRESH ORANGE AND GRAPEFRUIT JUICE 3.50

PEERLESS COFFEE OR NUMI ORGANIC TEA 3.50

CLOVER STORNETTA WHOLE, LOW FAT OR SKIM MILK 3.00

SEASONAL MELON AND FRESH BERRY FRUIT PLATE 8.00

CLOVER STORNETTA ORGANIC YOGURT 3.50

APPLEWOOD SMOKED BACON OR COUNTRY PORK SAUSAGE 4.00

Corkage fee is 15.00 per 750ml.

18% Gratuity will be added to groups of 6 or more.

We support sustainable farming, responsible animal husbandry and fishing practices.

Fresh Bread Baked Daily From Model Bakery in Napa

Laurent P. X. Berthon
Executive Chef