

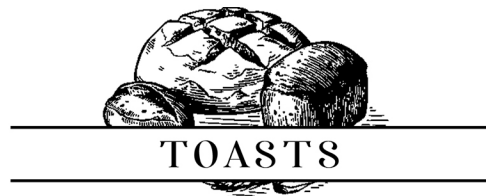


IN-ROOM DINING



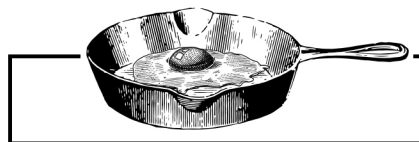
STARTERS

- Orchard Harvest** 15
Seasonal fruit & berries, cottage cheese or Greek yogurt, banana bread
- French Market Style Beignets** 14
Praline sauce, strawberries



TOASTS

- Croissant French Toast** 25
Croissant, honey, vanilla double cream, bourbon barrel aged maple syrup
- Avocado & Heirloom Tomato Toast** 17
Housemade guacamole, cherry heirloom tomatoes, citrus vinaigrette, poached egg, Focaccia toast



BREAKFAST EGGS

- Monteleone Breakfast** 27
Two eggs, breakfast potatoes, smoked bacon, boudin or link sausage, buttermilk drop biscuit
- Eggs Benedict** 25
Artisan English muffin, Chisesi ham, poached eggs, hollandaise
- Criollo Omelet** 26
Eggs, eggbeaters or egg whites
choice of 3 ingredients:
Chisesi ham / smoked bacon / andouille / crawfish / Gulf shrimp / crab / tomato / green onion / mushroom / sharp cheddar / pepper jack / provolone / manchego



By the Bottle

Alcoholic beverages are only sold by the bottle and not individually

- House Prosecco** 56
- House Rosé** 56
- House Brut** 56
- Moët & Chandon** 115
- Veuve Clicquot** 125



By the Carafe

- | | |
|--------------------------------------|---------------|
| Coffee | Coffee |
| Regular | Decaf |
| 15 | 15 |
| Freshly Squeezed Orange Juice | |
| 45 | |

By the Glass

Kombucha
15

Fresh Orange
15

Milk

Juice

- Whole** 8
- Soy** 8
- 2%** 8
- Almond** 8
- Skim** 8

- Tomato** 8
- Apple** 8
- Cranberry** 8
- Grapefruit** 8