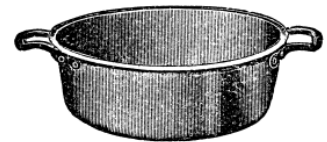


PRIVATE DINING

has always been the hearth,
THE HEART, the centre of the
home; where FAMILY and friends
gather, and dinner guests
eventually congregate.
We entertain from our kitchen
and host from our HEARTS.



CHEF'S COLLECTION

A collection of fresh ingredients found locally
Stonyfield organic yogurt, charcuterie, cheese, fresh berries,
breads and pastries, fruit juices, coffee regular and decaffeinated coffee & tea.

35 PP

ENTREE

Choose of up to three of your favorites, to enhance Chef's Collection:

FREE RANGE ORGANIC EGGS

Herb roasted potatoes, Nueske's bacon, pork or chicken sausage

CUCUMBER & FETA FRITATTA

Egg whites, tomato, rocket

NOMI OMELET

Swiss chard, wild mushroom, brie

STEEL CUT OATMEAL

Strawberry, rhubarb, pistachios

BIRCHER MUESLI

Organic yogurt, fresh berries, toasted nuts and oats

SMOKED SALMON TARTINE

Tomato confit, red onion, capers, farm egg, lemon dill cream cheese
grilled ciabatta

CROISSANT SANDWICH

Farm egg, turkey bacon, avocado

BACON AND CHEDDAR SCRAMBLE

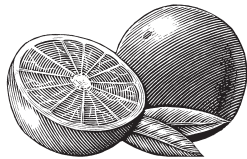
Nueske's bacon, aged Wisconsin cheddar, scallion, country toast and cream cheese

BUTTERMILK PANCAKES, BRIOCHE FRENCH TOAST OR BELGIAN WAFFLES

Served plain or topped with one of our favorites:
chocolate hazelnut with banana or blueberry thyme, whipped cream

42 PP

BREAKFAST



ORANGE

Oranges are considered a lucky fruit. Lovers who give oranges to each other are to be drawn even closer together.