

## DESSERTS

### Chocolate and Hazelnut 18

orange, milk chocolate cremeux,  
hazelnut feuilletine

### Cheesecake 16

peanut butter, caramel milk crumb, vanilla

#### SUGGESTED SOMMELIER PAIRING

Erbaluce di Caluso Passito 1999 - 1 oz. 25

### Chocolate Chip Cookies 8

three warmed valrhona chocolate chip cookies  
topped with flaky sea salt

### Seasonal Gelato & Sorbet

1 scoop 5

3 scoops 14

## DRINKS

Fresh Orange Juice 12

Fresh Grapefruit Juice 12

Coffee 5

Latte 6

Espresso 5

Hot Tea 5

1L Bottled Panna 10

1L Bottled San Pellegrino 10

Soda 4

IN-ROOM  
DINING

Madison

## BREAKFAST 7 am - 11 am

### MAINS

**Yogurt and Granola 12**  
vanilla and honey yogurt,  
macerated berries

**“Lox” Tartine 18**  
cold smoked salmon, everything  
mascarpone, pickled red onion

**Buttermilk Pancakes 18**  
macerated blueberries, vanilla mousse

**Two Eggs Any Style 18**  
choice of bacon or chicken sausage,  
crispy potatoes, sourdough toast

**Omelet 18**  
gruyere, farm egg, local greens

**Breakfast Sandwich 18**  
soft scrambled, choice of bacon or  
chicken sausage, american cheese,  
charred pepper aioli, smashed avocado

**Steak & Eggs 35**  
chef's cut, crispy potatoes, salsa verde,  
local greens

**Avocado Toast 16**  
basil oil, radish, cherry tomato,  
pistachio seeded crumble

### SIDES

Bacon 8

Chicken Sausage 8

Crispy Breakfast Potatoes 8

Cold Smoked Salmon 8

Seasonal Fruit 10

Mixed Berries 12

Avocado 6

Sourdough Toast 6

English Muffin 6

We source local ingredients from our farmer friends, organic whenever possible, and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## EVERYDAY

### ALL DAY 11 am - 11 pm

**Caesar 17**  
gem lettuce, pistachio seeded crumble,  
caesar dressing

**Kale Salad 17**  
manchego cheese, salsa seca, endive,  
apple, green goddess

**Greek Salad 17**  
gem hearts, cucumber, heirloom  
tomato, olive vinaigrette

*add protein: chicken +10 | salmon +16 |  
shrimp +18 | steak +21*

**Spicy Chicken Sandwich 21**  
hot honey mustard, bread and butter  
pickles, creamy slaw

**Madam Burger 22**  
thousand island, house made pickles,  
american cheese, shredded lettuce

**Steak Frites 36**  
chef's cut, herb fries, salsa verde

### SIDES

Herb Fries 14  
truffle aioli

Sourdough Toast 6

Avocado 6

### DINNER 5 pm - 11 pm

**Campanelle Pasta 26**  
roasted mushroom, cured egg yolk,  
shallot cream sauce

**Calamarata Pasta 34**  
calabrian chile, pork bolognese,  
manchego, fried mint

**Roasted Half Chicken 36**  
piri piri sauce, burnt cauliflower,  
pomegranate, cardamom

**Sea Bream 36**  
seared radicchio, walnut and fennel  
marmalade, olive tomato sauce

**Filet 64**  
robuchon potato, glazed asparagus,  
cipollini onions, au poivre sauce

### SIDES

Herb Fries 14  
truffle aioli

Falafel 14  
toun, tahini, tabouleh

Grilled Broccolini 14  
chili crunch, lemon bagna cauda