

DESSERTS

Caramel Apple Cheesecake *10*
almond crumble, matcha mousse

Chocolate Mousse Bombe *10*
oreo, espresso, cococa nibs, raspberry

Pumpkin Maple Pot de Creme *10*
graham cracker, pepitas brittle, cranberry cream

Seasonal Gelato & Sorbet *6*

DRINKS

Fresh Orange Juice *12*

Fresh Grapefruit Juice *12*

Coffee *5*

Latte *6*

Espresso *5*

Hot Tea *5*

1L Bottled Saratoga Still Water *10*

1L Bottled San Pellegrino Sparkling Water *10*

Soda *4*

IN-ROOM
DINING

Madam

BREAKFAST 7 am - 11 am

MAINS

Danish or Croissant 7.50

fruit danish, butter, chocolate or almond croissant, baked fresh daily at Give Thanks Bakery in Rochester, MI

Yogurt and Granola 12

vanilla and honey yogurt, macerated berries

Avocado Toast 16

basil oil, radish, cherry tomato, pistachio seeded crumble

Buttermilk Pancakes 18

macerated blueberries, vanilla mousse

Two Eggs Any Style 18

choice of bacon or chicken sausage, crispy potatoes, seeded sourdough toast

Classic French Omelette 16

gruyere, farm egg, local greens
add up to three toppings 19
mushroom, bell pepper, jalapeño, tomato, onion, spinach, chicken sausage, bacon

Breakfast Sandwich 18

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

Sean's Breakfast Burrito 18

red onion, pepper, scallion, fried potato, gruyère, cheddar cheese, soft scramble, chicken sausage, bacon, served with curtido slaw

Steak & Eggs 35

chef's cut, crispy potatoes, salsa verde, local greens

EVERYDAY

ALL DAY 11 am - 11 pm

Caesar 16

gem lettuce, pistachio seeded crumble, caesar dressing

Kale Salad 16

manchego, salsa seca, endive, apple, green goddess dressing

Greek Salad 16

gem hearts, cucumber, heirloom tomato, olives, red onion, feta, vinaigrette

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

Spicy Chicken Sandwich 21

hot honey mustard, bread and butter pickles, creamy slaw, served with herb fries

Madam Burger 22

thousand island, house-made pickles, american cheese, shredded lettuce, served with herb fries

Bistro Steak Frites 34

pastrami seasoned sirloin steak, bravas fries, zip sauce

SIDES

Bacon 8

Chicken Sausage 8

Crispy Breakfast Potatoes 8

Cold Smoked Salmon 8

Seasonal Fruit 10

Mixed Berries 12

Avocado 6

Seeded Sourdough Toast 6

English Muffin 6

DINNER 5 pm - 11 pm

Rigatoni Arrabbiata 19

tomato passata overnight tomatoes, sorrel, pecorino, fresh herbs

Chittara Alla Panna 19

seared shrimp, preserved lemon, parmigiano cream, basil

Roasted Half Chicken 36

piri piri sauce, burnt cauliflower, pomegranate, cardamom

Scallops 38

summer squash, harissa butter, leek soubise, fried chickpeas, coriander blooms

Filet 58

robuchon potato, glazed asparagus, cipollini onions, au poivre sauce

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.

SIDES

Herb Fries 12

truffle aioli, ketchup

Falafel 14

toum, tahini, tabouleh

Roasted Beets & Plum 14

local beets, herb pistou, plum sauce, hot honey goat cheese, citrus