

## DESSERTS

Death by Chocolate Cake 18  
devil's food, dark chocolate mousse, chocolate  
ganache, chantilly cream. (serves two)

Basque Cheesecake 12  
rhubarb blackberry compote

Blueberry Panna Cotta 12  
lavender pound cake, lemon ginger curd,  
honey tuile

Daxton Dubai Chocolate Sundae 15  
pistachio, white chocolate, kataifi

Matcha Crepe "Mille Feuille" 12  
summer strawberries, chantilly cream

Seasonal Sorbet and Ice Cream 6  
rotating seasonal flavors

## DRINKS

Fresh Orange Juice 6

Fresh Grapefruit Juice 6

Coffee 5

Latte 6

Espresso 5

Hot Tea 5

1L Bottled Panna Still Water 10

1L Bottled San Pellegrino Sparkling Water 10

Soda 4

## IN-ROOM DINING

Walden

## 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, bee pollen granola

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

Sunrise Breakfast Bowl 18  
everything bagel sunnyside egg, bacon,  
sweet peppers, scallion, chile garlic  
crunch, kimchi, sticky rice

Classic French Omelette 18  
gruyere, farm egg, local greens  
add up to three toppings: 20

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

Breakfast Burrito 22  
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

### SIDES

Bacon 8

Chicken Sausage 8

Crispy Breakfast Potatoes 8

Seasonal Fruit and Berries 10

Avocado 6

Seeded Sourdough Toast 6

English Muffin 6

### FRESH PRESSED JUICES

Golden Glow 10  
cantalope, carrot, apple, ginger, turmeric

Green Giant 10  
pineapple, cucumber, kale, mint, ginger

Ruby Rush 10  
ruby red beets, apple, orange, baby  
spinach

## EVERYDAY

### ALL DAY 11 am - 11 pm

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

Caesar 16  
gem lettuce, pistachio seeded crumble,  
caesar dressing

Greek Salad 16  
gem hearts, cucumber, heirloom tomato,  
olives, red onion, feta, red beets,  
olive vinaigrette

Heirloom Beet Salad 16  
kumquat, endive, ricotta salata, aperol  
vinaigrette

Chicken Salad Croissant 19  
waldorf chicken salad, toasted walnuts,  
frisee, honey butter croissant

Buratta di Buffalo 22  
fried green tomato, salsa verde,  
toasted sourdough

Spicy Chicken Sandwich 21  
hot honey mustard, bread and butter  
pickles, creamy slaw, served with herb fries

New England Lobster Roll 28  
split top bun, old bay aioli,  
hand-cut fries

Madam Burger 22  
thousand island, house-made pickles,  
american cheese, shredded lettuce,  
served with herb fries

Bistro Steak Frites 34  
niman ranch ny strip steak, bravas  
fries, zip sauce

Short Rib French Dip 22  
braised short rib, caramelized onion jam,  
smoked gouda, kimchi slaw

Hand Cut Truffle Fries 12  
parmesan, truffle aioli, ketchup

### DINNER 5 pm - 11 pm

Red Wine Braised Beef  
Short Rib 35  
homemade cavatelli pasta, roasted  
wild mushrooms, truffle cream

Filet 58  
pressed potato, charred carrot,  
red wine demi

Green Circle Chicken 36  
hash "waffle", roasted apples,  
gochujang honey

Loch Duart Salmon 42  
summer melon, heirloom tomato, yuzu  
vinaigrette, tajin

Traditional Flatbread 13  
soppressata, passata, kasar cheese,  
calabrian chili

Grecian Flatbread 13  
grilled onion, local zucchini, roast tomato,  
feta and kasar cheese, za'atar

Rock Shrimp Pasta 36  
chitarra pasta, fennel, calabrian chilli crisp,  
parmesan

*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.*