

## BREAKFAST PACKAGES

### The Wabash 37

Choice of Any Entrée  
Choice of Calabrian Potatoes  
or Fresh Fruit, Grand Pastry Basket  
Housemade Preserves & Sweet Butter  
Selection of Juice and Coffee or Tea

### The Continental 27

Grand Pastry Basket  
Housemade Preserves & Sweet Butter  
Market Berries & Crème Fraîche  
Selection of Juice and Coffee or Tea

### The Langham 35

Two Eggs, Griddled Bacon  
Banger Sausage, Baked Tomato  
Sautéed Mushrooms, Potatoes  
Toast or English Muffin  
Selection of Juice and Coffee or Tea

## THE BENEDICTINE TRAVELER

### English Benedict 21

Rasher of Ham, Hollandaise

### Moroccan Benedict 21

Merguez Sausage, Mint,  
Piquillo Sauce

### Norwegian Benedict 22

Smoked Salmon, Fennel,  
Sauce Choron

### Florentine Benedict 18

Spinach, Artichoke, Sauce Béarnaise

### The Traveller Benedict 29

Lobster, Tomato Confit,  
Truffled Hollandaise

### Burgundian Benedict 25

Red Wine Braised Short Rib, Crispy Shallot,  
Sauce Dijon, Arugula

## EGGS GALORE

*Egg dishes served  
with Calabrian potato  
and toast*

Soft Poached Egg, Biscotti	12
Baked Egg en Cocotte, Hashed Lamb, Cucumber	18
Omelet, Fresh Herbs, Crouton, Kasundi	18
Quiche du Jour	19
Steak & Eggs, Bagna Cauda	24
Ham n' Egg "Toad in a Hole"	19

## BREAKFAST THOUGHTS

Ham Crêpes, Gruyère, Scrambled Eggs	19
Banana Crêpes, Macadamia, Coconut	16
Pancake Stuffed with Merguez Sausage and Figs	19
Nutella Pancakes, Candied Walnuts, Nocello Crème	14
Signature Apricot French Toast Bread Pudding, White Chocolate	19

## FRUIT & GRAIN

Housemade Yogurt Parfait, Fig, Cardamom-Honey	12
Brûléed Ruby Red Grapefruit, Cinnamon-Vanilla Salt	6
Steel Cut Oatmeal, Lemon, White Figs	12
Bowl of Cereal	6
Housemade Granola, Dried Fruits and Nuts	9

## FROM OUR BAKERY

Croissant, Pain au Chocolat, English Muffin, Daily Bagel	5
Grand Pastry Basket	12

## SIDES

Paulina Bacon	6
Breakfast Sausage	6
Honey Glazed Ham	6
Calabrian Potato	6
Fried Tomato	6
Seasonal Fresh Fruit	6

## JUICE

Fresh Squeezed Orange	7
Fresh Squeezed Grapefruit	7
Tomato & Friends	7
Housemade Apple-Ginger	7
Carrot	7

## COFFE & TEA

La Colombe House Blend	5
Espresso	5
Cappuccino	6
Caffé Latte	6
Loose Leaf Tea, Choice of Rare Tea Cellars	5

Consuming raw or undercooked meals may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

## SEAFOOD ELEVATIONS 110

A grand curated selection of the ocean's bounty.

### Things for Shucking:

East Coast Oyster  
West Coast Oyster  
Clams

### Things For Peeling:

Spanish Carabinero Shrimp  
Scottish Langoustine  
Santa Barbara Spot Prawn  
Floridian Pink Shrimp

### The Lobster:

Maine Lobster Tail, Lobster Salad

## OYSTERS BY THE DOZEN *Market Price*

## CHARCUTERIE/CHEESE

### Seacuterie

Bouillabaisse Terrine  
Smoked Whitefish Rillettes  
Salmon-Herb Butter Terrine  
Octopus Jam

*Market Price*

### Salumi Board

A selection of artisan salumi from both local and exotic sources

*Petit 18*  
*Grand 35*

### Cheese Board

Cheeses of the Mediterranean

*Petit 18*  
*Grand 35*

## THE BENEDICTINE TRAVELER

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Rasher of Ham, Hollandaise

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Red Wine Braised Short Rib, Crispy Shallot, Suace Dijon, Arugula

## BREAKFAST FAVORITES

*Egg dishes served with Calabrian potato and toast*

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Baked Eggs, Hashed Lamb, Cucumber	18
Omelet, Fresh Herbs, Crouton, Kasundi	18
Quiche du Jour	19
Steak & Eggs, Bagna Cauda	24
Ham Crêpes, Gruyère, Scrambled Eggs	19
Banana Crêpes, Macadamia, Coconut	16
Pancake Stuffed with Merguez Sausage and Figs	19
Nutella Pancakes, Candied Walnuts, Nocello Crème	14
Signature Apricot French Toast Bread Pudding, White Chocolate	19
Ham n' Egg "Toad in a Hole"	19

v vegetarian dish

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**STARTERS  
FOR SHARING**

Maine Peekytoe Crab Cakes, Market Relish	14
Spanish Chorizo Beignets	9
Falafel, Vadouvan, Cucumber Salad	11
V Cumin Beets, Goat Cheese, Tangerine	10
Shrimp Cocktail, Smoked Tomato, Curry Oil	16

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**LUNCHABLE  
ITEMS**

Spinach, Porcini, Lardo	13
Mixed Greens, House Vinaigrette	9
Peekytoe Crab Roll, Market Relish, Watercress	17
Sliced Steak Sandwich, Tomato-Olive Spread, Arugula, Au Jus	19
6 oz. Petit Filet, Roasted Mushrooms, Brioche	33
Chicken Paillard, Peekytoe Crab Salad	24
Bouchot Mussels, Wine, Garlic, Frites	22
V Provençale Melt, House Made Pita	14

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**FRUIT &  
GRAIN**

Housemade Yogurt Parfait, Fig, Cardamom-Honey	12
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Bowl of Cereal	6
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**FROM OUR  
BAKERY**

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Grand Pastry Basket	12

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**SIDES**

Paulina Bacon	6
Breakfast Sausage	6
Honey Glazed Ham	6
Calabrian Potato	6
Fried Tomato	6
Seasonal Fresh Fruit	6

**JUICE**

Fresh Squeezed Orange	7
Fresh Squeezed Grapefruit	7
Tomato And Friends	7
House Made Apple-Ginger	7
Carrot	7

**COFFE & TEA**

La Colombe House Blend	5
Espresso	5
Cappuccino	6
Caffé Latte	6
Loose Leaf Tea, Choice of Rare Tea Cellars	5

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**THE WABASH EXPRESS** 29

**Course 1**

Genoese Pesto  
Minestrone  
*or*  
v Mixed Greens,  
House Vinaigrette

**Course 2**

v Risotto, Chanterelle,  
Lavender  
*or*  
Braised Short Rib,  
Tomato and Endive  
*or*  
Grilled Salmon,  
Garlic Clam Fregola

**Course 3**

Verrine of Dark  
Chocolate, Brownie  
Biscuit, Salted  
Caramel  
*or*  
Lime Tamarind Panna  
Cotta, Sour Cherries,  
Orange Ginger Tuile

**DIMINUTIVE  
INTRODUCTIONS**

Saganaki Wings, The Flaming Chicken	13
v Chickpea Panisse, Harissa Aioli	8
v Pita Balloons, Muhammara Purée	6
BBQ Quail, Charred Lemon	12
Grilled Octopus, Charred Eggplant Caponata	16
Sea Urchin and Crab Tartine, Green Olive	18
Falafel, Vadouvan, Cucumber Salad	11
v Cumin Beets, Goat Cheese, Tangerine	10
Fried Smelt, Skordalia	15
Shrimp Cocktail, Smoked Tomato, Curry Oil	16
Santa Barbara Spot Prawn, Chile, Mint	17

**MEDITERRANEAN  
FLAT BREAD**

v Olive Oil, Lemon, Garlic, Oregano	11
Fresh Shrimp, White Beans, Pesto	17
v Provençale Vegetables, Balsamic, Ricotta	13

**SOUPS AND  
SALADS**

v White Gazpacho, Grapes, Crouton	8
Genoese Pesto Minestrone	8
v Arugula, Parmesan, Preserved Lemon	13
With Fennel Scented Tuna	21
Spinach, Porcini, Lardo	13
Caesar Marine, Fried Smelt, Pancetta	17
Half Salad	13
v Mixed Greens, Housemade Vinaigrette	9

**SANDWICHES**

*Served with a choice  
of fries or house salad*

Fried Day Boat Cod, Olive Remoulade, Romaine	18
North African Lamb Burger, Olive Relish, Kazundi	21
Prime Beef Burger, Dried Tomato, Pepper Aioli	17
Sliced Steak Sandwich, Tomato-Olive Spread, Arugula, Au Jus	19
Roasted Chicken Breast, Pancetta, Kasundi, Arugula	18
v Provençale Melt, Housemade Pita	14

**MAINS**

Short Rib Ravioli, Moroccan Gremolata	21
v English Pea Risotto, Chanterelle, Lavender	17
Bucatini, Blistered Tomato, Zucchini, Clams	22
Grilled Salmon, Garlic Clam Fregola	21
Halibut, Spring Carrots, Pea Shoots	29
Tuna Niçoise A La Plancha	26
Braised Short Rib, Tomato, Endive, Red Wine Sauce	26
Grilled Half Chicken, Labneh Potato, Asparagus	22
6 oz. Petit Filet, Roasted Mushrooms, Brioche	33

v vegetarian dish

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### The Lobster:

Maine Lobster Tail, Lobster Salad

## OYSTERS BY THE DOZEN *Market Price*

### CAVIAR SERVICE

#### Israeli Prime Osetra

10g \$50  
22g \$95  
45g \$180

#### Californian White Sturgeon

10g \$60  
22g \$110  
45g \$200

#### Russian Golden Osetra

10g \$80  
22g \$150  
45g \$300

### CHARCUTERIE/CHEESE

#### Seacuterie

Bouillabaisse Terrine  
Smoked Whitefish Rillettes  
Salmon-Herb Butter Terrine  
Octopus Jam

*Market Price*

#### Salumi Board

A selection of artisan salumi from both local and exotic sources

*Petit* 18  
*Grand* 35

#### Cheese Board

Cheeses of the Mediterranean

*Petit* 18  
*Grand* 35

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### CRUDO

Snapper Carpaccio, White Anchovy	14
Hamachi, Marcona Almonds, Grape-Ginger Water	14
"Niçoise" Ahi Tuna, Quail Egg	17
Torched Fluke "Grenobloise", Meyer Lemon	11
Za'atar Spiced Beef Tartar, Bone Marrow Toast	13

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### SOUPS AND SALADS

White Gazpacho, Grapes, Crouton	8
Genoese Pesto Minestrone	8
Arugula, Parmesan, Preserved Lemon	13
With Fennel Scented Tuna	21
Caesar Marine, Fried Smelt, Pancetta	17
Half Salad	13
Spinach, Porcini, Lardo	13
Mixed Greens, House Vinaigrette	9

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### MEDITERRANEAN FLAT BREAD

v Olive Oil, Lemon, Garlic, Oregano	11
Fresh Shrimp, White Beans, Pesto	17
v Provençale Vegetables, Balsamic, Ricotta	13

v vegetarian dish

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**DIMINUTIVE  
INTRODUCTIONS**

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Saganaki Wings, The Flaming Chicken	13
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v Pita Balloons, Muhammara Purée	6
Santa Barbara Spot Prawn, Chile, Mint	17
BBQ Quail, Charred Lemon	12
Bouchot Mussels, Wine, Garlic, Frites	22
Grilled Octopus, Charred Eggplant Caponata	16
Sea Urchin and Crab Tartine, Green Olive	18
v Falafel, Vadouvan, Cucumber Salad	11
v Cumin Beets, Goat Cheese, Tangerine	10
Shrimp Cocktail, Smoked Tomato, Curry Oil	16

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**FISH**

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Grilled Salmon, Garlic Clam Fregola	21
Fried Cod, Chickpea Fries, Chorizo Jus	18
Rouget en Papillote	26
For Two: Whole Fish of the Day, Market Vegetables	<i>mkt</i>
Halibut, Spring Carrots, Pea Shoots	29

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**PASTA**

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v English Pea Risotto, Chanterelle, Lavender	17
Short Rib Ravioli, Moroccan Gremolata	21
Bucatini, Blistered Tomato, Zucchini, Clams	22
Mussel and Broccoli Rabe Cappellacci	24

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**MAINS**

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v Provençal Tian, Smoked Tomato, Fresh Cheese	20
Grand Aioli: Market Vegetables, Aioli	22
Spice Crusted Lamb Rack, Minted Potato, Jus	32
Suckling Pig, Zucchini, Kasundi	26
Grilled Half Chicken, Labneh Potato, Asparagus	22
6 oz. Petit Filet, Roasted Mushrooms, Brioche	33
9 oz. Grand Filet, Roasted Mushrooms, Brioche	45
8 oz. Hanger Steak Frites	27
16 oz. Sirloin, Hay Roasted Potatoes, Cucumber-Tomato Salad	55
For Two: 28 oz. Porterhouse, Hay Roasted Potatoes, Cucumber-Tomato Salad	62

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**SIDES**

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Za'atar Roasted Carrots	6
Blistered Haricots Vert, Pine Nuts	6
Grilled Romanesco Broccoli, Romesco	6
Labneh Mashed Potato	6

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**DESSERT 9**

White Chocolate Mousse  
Candied Lemon, Feta

Nutella Baklava  
Sautéed Fig, Milk Chocolate Ice Cream

Lime Tamarind Panna Cotta  
Sour Cherries, Orange Ginger Tuile

Grapefruit “Pithivier”  
Brûléed Grapefruit, Campari Gel, Honey Ice Cream

Verrine of Dark Chocolate  
Brownie Biscuit, Salted Caramel

Moroccan Baked Apple  
Spiced Cake, Lemon Verbena Essence

Almond Olive Oil Cake  
Roasted Apricot, Crystallized Tarragon