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– BREAKFAST –

STARTER

BREAKFAST BAR
Kashi honey almond flax chewy granola bar (140 cal.)

ENTRÉES

TOMATO CONFIT OMELET
A classic folded egg omelet filled with slow roasted sundried tomatoes and spinach with roasted fingerling potatoes and garnished with a cherry tomato (230 cal.)

STEAK AND EGGS
Flat iron steak with scrambled eggs and served with home fried breakfast potatoes (440 cal.)

SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe melon with raspberries, blackberries and blueberries served with vanilla Greek yogurt almond crunch (140 cal.)

CONTINENTAL SELECTION
Apple walnut oatmeal (290 cal.), Special K (178 cal.), Raisin Bran Crunch (280 cal.), Frosted Flakes (220 cal.) with 2% milk (60 cal.), Greek yogurt (120 cal.) and a bagel (210 cal.)

– LUNCH & DINNER –

WELCOME SNACK
A blend of honey-roasted sesame sticks, honey-roasted cashews, wasabi peas, chili cheese rice triangles and roasted salted almonds (140 cal.)

ENTRÉES

CHEESE AND FRUIT PLATE
A mix of Beemsters aged Gouda, Cheddar and Humboldt Fog goat cheese with red grapes and strawberry garnish served with orange blossom honey (370 cal.) Vegetarian Option

SHRIMP BIRYANI
Seared marinated Shrimp with basmati rice, carrots, cauliflower, chickpeas, fresh peas, raisins, cashews, almonds, scallions and mint (490 cal.)
ACAT restaurateur – Chef Jamie Bissonnette

DOUBLE FRIED CHICKEN
Buttermilk marinated and cornflake crusted boneless chicken with Hawaiian fried rice, made with pineapple, peppers, onions, scallions, eggs, sesame and Andouille sausage.
Served with a Yuzikosho chili dipping sauce (360 cal.)
ACAT restaurateur – Chef Matthias Merges

MIXED GRAIN SALAD
Quinoa, farro, cous cous, barley, chickpeas, red pepper, English peas with Arcadian greens, julienne carrots, grape tomatoes and balsamic vinaigrette (190 cal.) Vegetarian & Healthy Option
ACAT member – Chef Marcel Lagnaz

DESSERT DU JOUR
Ask your server about our seasonal dessert selection

– BEVERAGES –

HOT & COLD

*Freshly Brewed Dunkin’ Donuts® regular or decaffeinated coffee, Lipton tea, green tea, hot chocolate, selection of sodas, FIJI artesian water or Perrier

BEER
Heineken Light, Stella Artois, Sam Adams Seasonal Selection, Lagunitas Little Sumpin Ale, Dogfish Head 90 Minute IPA, Stone IPA

WHITE & RED WINE
Please ask your server for today’s featured selection.

SPARKLING WINE
Korbel Brut

LIQUOR
Crown Royal Canadian Whisky, Jameson Irish Whiskey, Woodford Reserve Bourbon, Dewar’s 12 year Scotch, Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bailey’s Irish Cream

COCKTAILS
Bloody Mary, Screwdriver, Mimosa

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**– BREAKFAST –**

**STARTER**

BREAKFAST BAR
Kashi honey almond flax chewy granola bar (140 cal.)

**ENTRÉES**

BOURSIN BROCCOLI OMELET
A classic folded egg omelet filled with Boursin cheese and broccoli with sautéed button mushrooms, potato onion hash and garnished with a cherry tomato (330 cal.)

BREAKFAST EMPANADAS
Light and flaky dough stuffed with eggs, ham, mozzarella and Reggiano cheese with Peruvian sweet potato hash and served with Choron sauce (400 cal.)

SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe melon with raspberries, blackberries and blueberries. Served with vanilla Greek yogurt almond crunch (140 cal.)

**CONTINENTAL SELECTION**
Apple walnut oatmeal (290 cal.), Special K (178 cal.), Raisin Bran Crunch (280 cal.), Frosted Flakes (220 cal.) with 2% milk (60 cal.), Greek yogurt (120 cal.) and a bagel (210 cal.)

**– BEVERAGES –**

**HOT & COLD**

*Freshly Brewed Dunkin’ Donuts* regular or decaffeinated coffee, Lipton tea, green tea, hot chocolate, selection of sodas, FIJI artesian water or Perrier

**BEER**
Heineken Light, Stella Artois, Sam Adams Seasonal Selection, Lagunitas Little Sumpin Ale, Dogfish Head 90 Minute IPA, Stone IPA

**WHITE & RED WINE**
Please ask your server for today’s featured selection.

**SPARKLING WINE**
Korbel Brut

**– LUNCH & DINNER –**

**WELCOME SNACK**
A blend of honey-roasted sesame sticks, honey-roasted cashews, wasabi peas, chili cheese rice triangles and roasted salted almonds (140 cal.)

**ENTRÉES**

CHEESE AND FRUIT PLATE
A mix of Beemster aged Gouda, Cheddar and Humboldt Fog goat cheese with red grapes and strawberry garnish served with orange blossom honey (370 cal.) Vegetarian Option

BRAZILIAN COD FILLET
Spice rubbed Brazilian Cod fillet set atop a stir fry of ancient grains, edamame, carrots, peppers, garlic, ginger, scallions and cilantro. Served with haricot verts and chili lime butter sauce (340 cal.)

MOROCCAN BEEF BRISKET
Slow roasted beef brisket sliced thin and rubbed with green harissa paste with asparagus spears. Served with a ragout of artichokes, white beans, tomatoes, zucchini, eggplant, peppers, olives, currants and scallions (460 cal.) ACAT restaurateur – Chef Jamie Bissonnette

STRAWBERRY GOAT CHEESE SALAD
Baby arugula and frisée lettuce with goat cheese, basil marinated strawberries, mixed nuts and light raspberry vinaigrette (200 cal.) Vegetarian & Healthy Option

**DESSERT DU JOUR**
Ask your server about our seasonal dessert selection

**– BEVERAGES –**

**LIQUOR**
Crown Royal Canadian Whisky, Jameson Irish Whiskey, Woodford Reserve Bourbon, Dewar’s 12 year Scotch, Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bailey’s Irish Cream

**COCKTAILS**
Bloody Mary, Screwdriver, Mimosa

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COMPLEMENT YOUR MEAL WITH FINE WINES AND PREMIUM BEVERAGES FROM AROUND THE WORLD.

– BREAKFAST –

STARTER
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SEASONAL FRESH FRUIT PLATE
Fresh seasonal sliced honeydew, pineapple and cantaloupe melon with raspberries, blackberries and blueberries. Served with vanilla Greek yogurt almond crunch (140 cal.)

ENTRÉES
PEPPER ONION AND SWISS OMELET
A classic folded egg omelet filled with sautéed pepper and onion with Swiss cheese, grilled marinated Roma tomatoes and a Rosti potato (360 cal.)

BREAKFAST CHILAQUIES
Scrambled eggs, chorizo, pulled chicken, pepper, onion, scallions, cilantro, mozzarella, cotija and Monterey Jack cheese with tomatillo salsa baked over a bed of corn tortillas (560 cal.)

ACAT restaurateur – Chef Jamie Bissonnette

CONTINENTAL SELECTION
Apple walnut oatmeal (290 cal.), Special K (178 cal.), Raisin Bran Crunch (280 cal.), Frosted Flakes (220 cal.) with 2% milk (60 cal.), Greek yogurt (120 cal.) and a bagel (210 cal.)

ENTRÉES
FRUIT AND CHEESE PLATE
A mix of Beemster aged Gouda, Cheddar and Humboldt Fog goat cheese with red grapes and strawberry garnish served with orange blossom honey (370 cal.) Vegetarian Option

EGGPLANT MANICOTTI ESPANOLA
Semolina pasta sheets filled with roasted eggplant, tomatoes, onions, garlic, ricotta, reggiano and Manchego cheese. Served with asparagus, Kalamata olives, Monterey jack cheese and Piquillo pepper sauce (250 cal.)

ACAT restaurateur – Chef Jamie Bissonnette

SHORT RIBS
Slow braised short ribs with rhubarb sauce and served with warm Togarashi potato salad, roasted red bliss potatoes, pickled carrots, Vidalia onions, kewpie mayonnaise and green onions (340 cal.)

ACAT restaurateur – Chef Matthias Merges

“SASHIMI STYLE” AHI TUNA
Pan seared Ahi tuna served rare and chilled with soba noodle sesame seaweed salad and wasabi miso (340 cal.) Healthy Option

DESSERT DU JOUR
Ask your server about our seasonal dessert selection

– LUNCH & DINNER –

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Korbel Brut

COCKTAILS
Bloody Mary, Screwdriver, Mimosa

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