

# BREAKFAST

Priced per person

All breakfast options include Seattle's Best coffee, assorted teas

## Continental Marin **\$18**

House-made muffins and Chef Jacques' famous vanilla bean scones  
HALO jam and local wildflower honey

## Continental Deluxe **\$22**

Mini frittata OR quiches (vegetarian, bacon and cheese or ham and cheese)

Seasonal fresh fruit

Chef Jacques' famous vanilla bean scones

HALO jam and local wildflower honey

## The Novato **\$22**

Bagels and gravlax platter: Capers, tomato, cucumber, red onion, lemon herbed cream cheese, mustard sauce, mixed greens

Seasonal fresh fruit

\*Gravlax and mustard sauce recipes courtesy of Roberth Sundell of Stockholm Restaurant\*

## The Hamilton Sweet **\$28**

Brioche French toast with warm maple syrup  
Chicken apple sausage and brown sugar bacon

Seasonal fresh fruit

Chef Jacques' famous vanilla bean scones

HALO jam and local wildflower honey

## The Hamilton Savory **\$28**

Local artisan cheese omelets

Chicken apple sausage and bacon

Roasted red breakfast potatoes

Chef Jacques' famous vanilla bean scones

HALO jam and local wildflower honey

