

ESTÉREL

BREAKFAST SERVED

Continental 21

Croissant, Pain au Chocolat, Seasonal Fruit Plate, Coffee, Juice

Chicken Chilaquiles 22

Chilacate Sauce, Chipotle Crema, Fried Egg, Pickled Red Onion, Queso Fresco

Omelet 21

Market Mushrooms, Caramelized Onion, Thyme, Gruyere Cheese, Hash Browns

Egg White Omelet 21

Bloomsdale Spinach, Feta Cheese, Tomato, Arugula, Hash Browns

Breakfast Hash 19

Longaniza Sausage, Pork Belly, Poblano Peppers, Poached Eggs, Hollandaise

Breakfast Burrito 25

Pork Carnitas, Bacon, Hash Browns, Free Range Scrambled Eggs, Avocado, Salsa Roja

Pancakes 22

Strawberry, Banana, Butterscotch, Candy Peppitas, Chantilly

Shakshuka 19

Kale, Mushrooms, Olives, Eggplant, Poached Eggs, Warm Pita Bread *Vegan Option Available

American Breakfast 23

Two Eggs, Hash Browns, Choice of Smoked Bacon Or Chicken Sausage

Ham & Gruyere Cheese Croissant 15

Baby Greens, Olives, Tomatoes, Banyuls Vinaigrette

Avocado Toast 18

California Avocado, Poached Eggs, Arugula, Pickled Onions, Tomatoes, Lemon Oil

Room Service MENU



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SIDES

Applewood Smoked Bacon 8

Chicken Sausage 8

Hash Browns 7

Pain Au Chocolat 7

Croissant 7

Market Berries 8

SWEETS

McCann's Steel Cut Oats 13

Market Berries, Toasted Pecans, Pistachio, Maple Syrup

Overnight Oats 12

Chia Seeds, Granny Apple, Golden Raisins, Toasted Coconut *Vegan

Greek Yogurt 12

Banana, Seasonal Berries, Pumpkin Seed Granola

Brioche French Toast 19

Citrus Scented Cream Cheese, Market Berries, Vermont Maple Syrup

Market Fruit & Berries 17

BEVERAGES

Coffee 6

Tea 6

Hot Chocolate 6

French Press Coffee 8

Breakfast Smoothie 12

Kale, Soy Milk, Granny Apple, Banana

JUICES

DETOX: Ginger, Beet, Lemon, Carrot 12

ANTIOXIDANT: Pomegranate 12

Orange Juice 10

Grapefruit Juice 10

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LIGHT BITES

Truffle Fries 18

Parmesan Cheese, Garlic, Rosemary, Thyme-Black Truffle Shavings

Roasted Root Vegetable 16

Moroccan Carrot Dip, Chimichurri

Mac & Cheese 20

Truffle Bechamel, Crispy Bacon

Grilled Asparagus 16

Garlic Brown Butter, Lemon, Toasted Marcona Almonds

Roasted Broccoli 16

Lemon, Garlic, Chili Flakes

Pommes Puree 16

Garlic Butter Mashed Potato, Chives

SANDWICHES

*Choice of side salad or fries *** Ask For Gluten Free Option ****

Turkey Club 20

Roasted Garlic Aioli, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Sourdough

Chicken Caesar Wrap 22

Lemon Garlic Chicken, Tomato Confit, Romaine, Parmesan Cheese, Caesar Dressing, Flour Tortilla

Veggie Wrap 18

Hummus, Balsamic Reduction, Baby Spinach, Grilled & Chilled Veggies

Crispy Chicken 24

Spiced Buttermilk Chicken, Spicy Basil, Crispy Fennel, Hawaiian Bun

Wagyu Burger 26

Toasted Brioche, Crispy Bacon, Heirloom Tomato, Truffle Gouda, Arugula, Huckleberry Spread

Beyond Burger ****VG**** 26

Toasted Brioche, Heirloom Tomato, Truffle Cheese, Arugula, Huckleberry Spread

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SALADS

Roasted Beet Salad 22

Honey Goat Cheese, Pickled Red Onion, Castelvetrano Olives, Hazelnut Pesto, Toasted Quinoa, Balsamic Gastric

Caesar 21

Baby Kale, Romaine, Parmesan Crisp, Garlic Focaccia Croutons, Tomato, House Caesar

Field Green Salad ****V**** 18

Seasons Best Vegetables, Sweet Basil Vinaigrette

Add Chicken 16

Add Catch MP

SOUPS

French Onion 18

Tomato Basil With Cream 16

OFF THE STONE

Mushroom Pizza 22

Truffle Gouda, Market Mushrooms, Roasted Garlic, Baby Arugula

Spicy Merguez Sausage Pizza 22

Spicy Capicola, House Marinara, Pickles Red Onion, Fresno Peppers

Market Veggie Pizza 21

Market Seasonal Vegetables, Bloomsdale Spinach, Fresh Mozzarella

Prosciutto Pizza 22

Caramelized Onion, Sweet Pesto, Crispy Prosciutto, Burrata

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ENTREES

Braised Short Rib 34

Pommes Puree, Roasted Carrot, Blue Cheese Crumble, Sweet Basil

Pan Roasted Salmon 32

Tomato, Lemon Feta, Couscous, Balsamic Braised Kale, Lemon Caper

Vegetable Risotto **VG-V** Option Avail 24

Seasons Best Local Vegetables, Celeriac Root Puree, Arugula

Lemon Chicken Alfredo 32

Penne Pasta, Mushroom Alfredo, Sweet Tomato, Spinach, Parmesan Cheese

Harissa Tofu 32

Spiced Tomato Farro, Crispy Eggplant, Dehydrated Kale, Charred Broccolini

DESSERT

Chocolate Trilogy 18

GF Dark & White Chocolate Mousse, Vanilla Chantilly, Seasons Best Berries

Cheese Cake 18

Caramel, Seasons Best Berries, Gram Cracker

Ice Cream By the Scoop 10

Choice of Pistachio, Chocolate, Vanilla, Macerated Berries

Seasons Best Berries 16

Vanilla Chantilly

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12 & Under Breakfast

Oatmeal 9

Seasonal Berries

French Toast 11

Maple Syrup, Seasonal Berries

2 Egg Scramble 10

Hash Browns

Egg and Cheese Croissant 11

Hash Browns

Yogurt 9

Banana, Strawberries, Granola

Fresh Fruit Smoothie 9

12 & Under Dinner

Grilled Cheese Sandwich 10

Fries

Turkey and Cheese Sandwich 11

Side Salad

Mac and Cheese 11

Fresh Berries

Butter Pasta 10

Fresh Berries

Cheeseburger 13

Fries

Chicken Fingers 11

Side Salad

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21 & OVER

CHAMPAGNE

Avissi Prosecco	15 / 78
Chandon	22 / 80
Moët & Chandon	28 / 164
Veuve Clicquot Brut	40 / 275
Moët & Chandon Rose	40 / 275

WHITE

Chardonnay Rodney Strong	13 / 50
Chardonnay Folie A Deux	15 / 60
Sauvignon Blanc Cap Mentelle	14 / 56
Sauvignon Blanc Napa Cellars	16 / 62
Riesling Charles & Charles	14 / 56

RED

Pinot Noir The Seeker	18 / 60
Pinot Noir The Decoy	21 / 75
Cabernet Sauvignon Trinity Oaks	14 / 56
Cabernet Sauvignon Joel Gott 815	16 / 62
Zinfandel Terra D'Oro CA	15 / 60

ROSE

Decoy Sonoma	16 / 54
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BEER

Peroni	9
Lagunitas IPA	9
Blue Moon	9
Samuel Adams	9
Budweiser	9
Budweiser Light	9
Coors (Non Alcoholic)	8

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