



#1 America's Best Hotel...*Forbes Traveler*

#1 America's Best Resort...*Travel + Leisure*

Beverages

**Elyssia Gran Cuvée Brut Cava
Mimosa, Bellini or Juice**

\$54.00 per person

Executive Chef - Matthew Johnson

We are happy to accommodate all dietary needs

20% Service charge will be added to parties of 6 or more

Starters

The Ranch Parfait

House Made Granola with Fresh Berries and Vanilla Yogurt

SYR's Garden Arugula Salad

Grilled Asparagus with Feta Cheese Crumble
SYR Meyer Lemon Vinaigrette

Oysters on the Half Shell

Traditional Mignonette

Smoked Duck and Avocado Spring Roll

Bellwether Farms Fromage Blanc and Asian Coleslaw

Cambridge House Smoked Salmon & Idaho Smoked Trout

Crispy Potato Galette Topped with Quail Egg and American Caviar
Bellwether Farms Crème Fraîche

Artichoke Flatbread

Truffle Pecorino Cheese with Tomato and Wild Arugula, Sherry Vinaigrette

Entrees

Peanut Butter Crunch French Toast

Caramelized Bananas with Vanilla Pineapple Syrup

Comte Cheese Risotto

Carnaroli Rice with Snow Peas and Baby Arugula

Crab and Avocado Omelet

Mascarpone with Roasted Tomatoes and SYR Herbs

Traditional Eggs Benedict

Soft Poached Egg on a Toasted English Muffin with Canadian Bacon
Basil Hollandaise

SYR's Huevos Rancheros

Homemade Corn Tortillas with Chorizo, Black Beans, Queso Fresco
Organic Avocado

Pan Seared Scottish Salmon

Drizzled with Whole Grain Mustard Sauce and Balsamic Onions
On a Bed of Wilted Baby Spinach

Fried Chicken & Waffles

Country Gravy & Maple Syrup

Steak & Eggs

Grilled New York Steak with Sunny Side Up Eggs
Creamed Spinach and Tobacco Onions