

# IN-ROOM DINING MENU

DIAL 5485 | BREAKFAST 7:00 AM - 11:00 AM

## START

### ESSENSIA BAKERY BASKET (N) 18

banana bread, pumpkin pecan bread, butter croissant, chocolate croissant, fresh roll, fruit preserves, butter

### COCONUT YOGURT BOWL (V, N) 19

coconut vegan yogurt, seasonal fruit, figs, amaranth puff, granola, pumpkin seeds

### AÇAÍ BOWL (V, GF, N) 20

mixed berries, banana, dates, almond butter, hemp seeds, coconut flakes

### CHIA PUDDING BOWL (V, GF) 18

coconut milk, vanilla extract, honey, seasonal fruit, banana, berries

### STEELCUT OATMEAL (GF) 18

cranberry, brown sugar, raisins

## HANDHELDS

### AVOCADO GARDEN TOAST (V, GF TOAST OPTIONAL) 20

Sullivan filone bread, beet hummus, watermelon radish, harissa, black sesame seeds

Add two poached eggs +5 or smoked salmon +8

### GRATITUDE MUSHROOMS TOAST (V, GF TOAST OPTIONAL) 22

Sullivan filone bread, organic mixed mushrooms, sundried tomato jam, mixed greens

Add two poached eggs +5 or smoked salmon +8

### BAGEL & LOX 24

toasted bagel, smoked salmon, chive, cream cheese, tomato, capers, arugula, sauce gribiche

### FARMERS BREAKFAST SANDWICH (GF OPTIONAL) 24

over-medium fried egg, American cheese, bacon, grilled tomato, harissa aioli, brioche bun, Provençal home fries

## FROM THE GRIDDLE

### BELGIAN WAFFLE 17

mixed berries, whipped cream, maple syrup

### BUTTERMILK PANCAKES 18

sweet ricotta mousseline, triple berries, maple syrup  
Add blueberries, chocolate chips, or coconut flakes +3

### ORANGE BLOSSOM FRENCH TOAST 18

brioche bread, coconut milk, mixed berries, whipped cream, orange zest, maple syrup

## SAVORY BOWLS

### BLUE ZONE BOWL (GF) 25

kimchi quinoa, poached egg, avocado, Okinawa baked sweet potato, edamame, blistered tomatoes

### LATIN BOWL (GF) 24

jasmine rice, black beans, fried eggs, sweet plantains, fire roasted corn, tomato salsa, queso fresco, chipotle crema

## FREE-RANGE EGGS

INCLUDES CHOICE OF TOAST,  
PROVENÇAL HOME FRIES

### ALL AMERICAN 22

two eggs any style, choice of chicken sausage or bacon

### THREE EGG OMELET 22

choice of: whole eggs or egg white  
choice of 3 toppings: cheddar, feta, tomatoes, mushroom, onions, peppers, spinach, ham, bacon, chicken sausage

### EGGS BENEDICT 24

2 poached eggs, hollandaise sauce, Canadian bacon, avocado, served with Provençal home fries  
Add Florida lobster tail +18 or smoked salmon +8

## SIDES

SEASONAL FRUIT PLATTER 12

BACON 7

CHICKEN SAUSAGE 7

GREEK YOGURT 7

LOW-FAT VANILLA YOGURT 6

VEGAN COCONUT YOGURT

BUTTER CROISSANT 5

CHOCOLATE CROISSANT 5

## HOUSE SMOOTHIES & PRESSED JUICES

### TROPICAL 12

coconut milk, banana, papaya, mango, pineapple

### BERRY FUSION 12

berries, banana, orange juice, Greek yogurt

### THE DETOX 12

beet, carrot, ginger, lemon

### REFRESHER 12

pineapple, apple, melon, cucumber, kale, lime

(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

A 20% SERVICE CHARGE, \$3 DELIVERY FEE, AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

# IN-ROOM DINING MENU

DIAL 5485 | ALL-DAY MENU 11:30 AM - 10:00 PM

## STARTERS

### SPICED CARROT & GINGER SOUP (V, GF) 15

roasted carrots, fresh ginger, coconut cream, microgreens

### BANG BANG SHRIMP 26 (GF optional)

lightly fried popcorn shrimp, Thai sauce, scallions, sesame

### CRISPY CAULIFLOWER BITES (V, GF) 16

lightly battered cauliflower, smoked paprika glaze, citrus-aioli

### FRIED CALAMARI & ZUCCHINI 26

herb batter, fire-roasted spicy tomato sauce

### TROPICAL SHRIMP CEVICHE (GF) 26

Florida Gulf shrimp, mango, avocado, leche de tigre, cilantro

## FLATBREADS

GLUTEN-FREE CRUST +3

### WINTER TOMATO & BURRATA 24

Florida heirloom tomatoes, Capri organic burrata, fennel pollen

## HANDHELDS

GLUTEN-FREE BUN AVAILABLE  
SERVED WITH CHOICE OF:

FRENCH FRIES, SWEET POTATO FRIES,  
HOUSE MIXED GREEN SALAD

### BISTRO BURGER 28

Florida grass-fed beef, caramelized onions, sautéed mushrooms, Cambozola cheese, truffle aioli, brioche bun

### GRILLED HERB CHICKEN SANDWICH (N) 25

sun-dried tomato-basil pesto, grilled onions, pressed ciabatta

## SALADS & BOWLS

ADD: GRILLED CHICKEN (GF) +12  
GRILLED SHRIMP (GF) +14  
SEARED SALMON (GF) + 18  
SEARED AHI TUNA (GF) +18  
HANGER STEAK (GF) +16

### SIGNATURE KALE CAESAR (GF optional) 18

tender kale, pepitas, parmesan, Caesar dressing, anchovies

### HARVEST SALAD (V, GF) 18

roasted butternut squash, kale, quinoa, apples, dried cranberries, maple-shallot vinaigrette

### ESSENSIA AHI TUNA BOWL (GF) 28

brown rice, edamame, avocado, nori flakes, cilantro, yuzu vinaigrette, sriracha aioli

## ENTRÉES

### RIGATONI CRUDAIOLA 30

heirloom cherry tomatoes, Capri organic burrata, EVOO, garlic, basil

### BLUEHOUSE SALMON PICCATA (GF) 36

locally & sustainably farmed salmon, lemon-caper butter, herb-roasted pee-wee potatoes, wilted greens

### GRILLED CHURRASCO (GF) 54

certified angus flap steak, chimichurri, truffle-parmesan fries

## SIDES

### HOUSE MIXED GREENS (V, GF) 10

citrus vinaigrette

### SEARED BROCCOLINI (V, GF) 14

### TRUFFLE AGED PARMESAN FRIES

sea salt, parsley (GF) 16

### NATURAL FRENCH FRIES (GF) 12

### SWEET POTATO FRIES (GF) 12

## CRAFTED & CURATED COCKTAILS

### SUNSHINE SPRITZ 17

No.3 London Dry Gin, Chinola Passionfruit Liqueur, Organic Prosecco, Q Soda

### SUR LA PLAGÉ 19

Aspen Vodka, St-Germain Elderflower Liqueur, Fresh Lemon Juice, Q Soda

### ESPRESSO MARTINI 19

Aspen Vodka, Kahlua Coffee Liqueur, Espresso,

### COCO Y CAÑA 20

Diplomático Rum, Coconut Cream, Fresh Lime Juice, Q Ginger Beer

### MOSHETO MOJITO 18

Myers's Platinum Rum, Hiro Sake, Italicus Liqueur, House Refresher Juice Blend, Muddled Mint & Lime, Agave Syrup

### PASSION & SPICE 19

Jalapeño-Infused Yave Tequila, Chinola Passionfruit Liqueur, House Passionfruit Syrup, Pineapple & Lime Juice, Hellfire Bitters

## WINES BY THE GLASS

### ORGANIC PROSECCO 14

Villa Sandi, Venezia, IT

### SAUVIGNON BLANC 16

Loveblock, Marlborough, NZ

### CABERNET SAUVIGNON 19

Altruria, Sonoma, CA

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