

## Reflect

### **Revive Granola**

House Made with Granola, Dried Fruits, Flax Seed and Cactus Blossom Honey served with Whole or Soy Milk  
\$6

### **Buckwheat-Goji Berries Waffle**

With Five Spice Apple Butter, Pecans and Agave Nectar  
\$10

### **Egg White Frittata**

Red Onion, Spinach, Tomato and Skim Milk Mozzarella, Salsa Verde & Turkey Bacon  
\$12

### **Zen "Parfait"**

Organic Oats layered with Lemon Yogurt and Vanilla Scented Fruit Salad.  
\$7

### **Achiote Cured Salmon**

Grain Bagel, Cucumber Salad  
\$9

### **Tofu Scramble**

Chorizo Spice, Avocado, Queso Fresco, Wheat Flat Bread  
\$9

## Rejuvenate

### **Soup du Jour**

Chef's Creation  
\$7

### **McClendon Farms Greens**

Golden Beets, Black Mesa Goat Cheese, Marcona Almond  
\$9

### **Dungeness Crab**

Avocado, Gazpacho Vinaigrette  
\$10

### **Wild Mushroom Napoleon**

Crispy Phyllo, Ver Jus Glaze, Rogue Bleu Cheese  
\$9

### **Chef's Special of the Day**

\$market price

Please no Cell Phone use in the Revive Spa  
\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness  
Beef and Lamb are Cooked to Order

We are pleased to accommodate all dietary needs and restrictions. A Gluten Free menu is available upon request.



## Indulge

### **Mary's Free Range Chicken Paillard**

Asparagus, Carrot-Thyme Broth  
\$12

### **Miso & Sake Roasted Black Cod**

Red Burmese Rice, Bak Choy  
\$14

### **Tamarind Barbeque Hanger Steak**

Organic Arugula Salad, Green Papaya  
\$16

### **Fresh Black Angus Burger**

Avocado, Red Onion, Tomato, Sweet Potato Fries  
\$13

## Relax

Served from 11am - 2pm

### **Organic Yogurt Pannacotta**

Peach-Blueberry Compote  
\$6

### **Dark Chocolate Flourless-Praline Torte**

Candied Hazelnut "Sugarfree"  
\$6