

# Madera

## BREAKFAST MENU

### SANDHILL BREAKFAST STARTERS

Seasonal Fruit Plate	15
Artisan Breakfast Pastries, House made Preserves	11
Straus Dairy Whole Milk Yogurt with Homemade Granola, Blackberry Honey	11
Seven Grain Oatmeal, Blackberry Honey, Mixed Dried Fruit	9
Small Curd Cottage Cheese, Pineapple Vanilla Preserve	10
Kashi Cereal Selection	5
Half Grapefruit, Blackberry Honey	7

### MADERA SPECIALTIES

*Proudly serving Glauum Cage Free Certified Organic Vegetarian Fed Farm Eggs*

Madera Continental Breakfast — Bakery Basket of Artisan Breakfast Pastries, Fresh Fruit, Coffee or Tea, Juice	19
Madera Breakfast — 2 Eggs Any Style, Choice of Breakfast Meat, Potatoes, Toast, Coffee or Tea, Juice	24
California Omelet — 3 Egg Omelet, Ham, Roasted Peppers, Swiss Cheese, Avocado, Potatoes, Toast, Coffee or Tea, Juice	24
Petaluma Farm 3 Egg Omelet — Choice of Mushroom, Onion, Tomato, Spinach, Peppers, Bacon, Ham, Cheddar or Mozzarella, Potatoes	18
Traditional Eggs Benedict and Breakfast Potatoes	
With La Quercia Prosciutto Americana	17
With Smoked Salmon with Spinach	18
Louisiana Lump Crab Meat Frittata, Bloomsdale Spinach, Crimini Mushrooms, Brussels Sprouts, Ricotta, crème Fraîche, Tomato Marmelade	21
Huevos Rancheros, Grilled Corn Tortilla, Sautéed Bell Peppers and Onions, Ranchero Sauce, Queso Fresco	17
House Cured Corned Beef Hash, Roasted Vegetables, Poached Eggs, Hollandaise Sauce	17
Smoked Salmon, Traditional Accompaniments and Bagel	18
Five Spice Swirl Brioche French Toast, Bananas and Candied Walnuts	14
Belgian Waffle, Fresh Strawberries and Pistachio Nuts	14

### SIDES

Pork Sausage, Aidells Chicken Apple Sausage or Applewood Bacon	6
Yukon Gold Herb Roasted Breakfast Potatoes	6
Mixed Fresh Berries	7
Toast, Butter, Housemade Preserves	4

### BEVERAGES

Orange, Grapefruit, Apple, Pineapple, Tomato, Carrot, Juice of the Day	6
Wood Roasted Coffee or Decaffeinated	5
Espresso, Cappuccino, Latté	6
Selection of Samovar Teas	7

Menus are subject to change

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## BRUNCH MENU

### STARTERS

Chicory and Mixed Winter Citrus Salad, Sicilian Pistachios, Dates, Champagne Ginger Vinaigrette	14
Baby Lettuces and Mustard Greens, Red Wine Vinaigrette, Herb Croutons	9
Ribollita Style Vegetable Stew, Grana Padano	10
D' stefano Burrata and Roasted Beet Salad, Heirloom Apples, Smoked Prosciutto, Spiced Chardonnay Vinaigrette	15
Caesar Salad, Meyer Lemon Scented Dressing	11
with Chicken	17
with Grilled Shrimp	21
Straus Dairy Whole Milk Yogurt with Homemade Granola, Blackberry Honey	11
Smoked Salmon and Bagel	18
Fresh Fruit and Berries	15
French Fries, Garlic Aioli	6

### SHELLFISH PLATTERS

Oyster Dozen — Oysters, Mignonette, Cocktail Sauce	34
Mixed Dozen — Oysters, Chilled Prawns, Mignonette, Cocktail Sauce	34
Prawn Cocktail — Chilled Prawns, Cocktail Sauce	17
Steamed Mediterranean Mussels, Cherry Tomatoes, Chili, Garlic Basil tomato Broth	17

### MAINS

House Cured Corned Beef Hash, Roasted Vegetables, Poached Eggs, Hollandaise Sauce	17
2 Eggs Any Style, Choice of Breakfast Meat, Breakfast Potatoes	16
Crispy Belgian Waffle, Fresh Strawberries, Pistachio Nuts	14
Lobster and Shrimp Frittata, Asparagus, Spinach, Tomato Marmalade, Ricotta, Crème Fraîche	21
Huevos Rancheros, Grilled Corn Tortilla, Sauteed Peppers and Onions, Ranchero Sauce, Frijoles, Queso Fresco	17
Eggs Benedict, Breakfast Potatoes, Choice of Canadian Bacon, Spinach or Smoked Salmon With Spinach	17
Butternut Squash Risotto, Celery Root, Balsamic Glazed Treviso, Pecorino Romano	18
Dungeness Crab and Tiger Shrimp Cake, Green Papaya Salad, Spicy Cashews, Curried Remoulade	18
Grilled Albacore Tuna, Braised Butter Beans, Baby Artichokes, Swiss Chard, Black Olive and Celery Heart Salad	16
Grilled Mahi Mahi Sandwich, Piquillo Peppers, Radishes, Watercress, Basil Niscoise Olive Aioli, Rosemary Focciaciette,	18
French Fries	
Oak Grilled Sand Hill Burger, White Cheddar, Bacon, Fries, Pickled Vegetables	18
Grimaud Farms Crispy Duck Leg Confit, Spinach Salad, Walnuts, Radishes, Turnips, Grapes, Pickled Red Onion, Shallot Banyuls Vinaigrette	20

### BUBBLES

Gruet, Blanc de Blancs, Albuquerque, New Mexico	14
Roederer Estate "L'Ermitage", Anderson Valley	18
Canard Duchene, Classic Brut, Reims	25
Segura Viudas "Cava Reserve", Penedes, Spain NV	9

### LIBATIONS

Golden Star White Jasmine Sparkling Tea (750 ml)	19
The Classic Bloody Mary: Tomato Juice, Fresh Horseradish, Tabasco Sauce, Kosher Salt	12
YUM YUM BERRY: Absolut Mango, Pineapple, Yum Yum Berry Preserve, Lime	12
ASIAN PEAR: Grey Goose Pear Vodka, Pear Puree, St. Germain	12
LOLITA: Arta Anejo Tequila, Cointreau, Mango, Lime, Chili Sugar Salt Rim	12