

IN ROOM DINING BREAKFAST

HARTA

7AM - 11AM

ASSORTED PASTRIES 6

choice of croissant, chocolate croissant, danish, blueberry muffin

AMERICAN BREAKFAST 28

2 farm fresh eggs, pork sausage or applewood smoked bacon, crispy yukon gold potatoes, toast, fresh orange juice, la colombe coffee

YOGURT PARFAIT 15

fruit compote, granola, berries

AVOCADO TOAST 21 VEG

avocado, 7-minute egg, lemon, togarashi, watermelon radish salad, 7-grain toast

BUTTERMILK PANCAKES 20 VEG

mixed berry compote, vermont maple syrup

BRIOCHE FRENCH TOAST 22

mixed berry compote, chocolate chips, vermont maple syrup

FARMHOUSE BREAKFAST SANDWICH 20

applewood smoked bacon, two eggs, cheddar, brioche bun, herb aioli, crispy yukon gold potatoes

STEAK & EGGS 36

chimichurri, mixed greens, crispy potatoes

SPINACH & GOAT CHEESE SCRAMBLE 21 VEG

herbs, breakfast potatoes

BACON & CHEDDAR OMELLETE 22

chives, breakfast potatoes

EGGS BENEDICT 24

poached eggs, sliced ham, hollandaise, english muffin, chives, breakfast potatoes

SIDES

BOWL OF BERRIES 15

FRESH FRUIT PLATE 16

BAGEL & CREAM CHEESE 6

plain or everything

TOAST 4

white, sourdough, 7-grain or gluten-free

ENGLISH MUFFIN 5

PORK SAUSAGE 9

SMOKED BACON 9

CRISPY YUKON GOLD POTATOES 8

COFFEE & JUICE

LA COLOMBE COFFEE

CUP 5

MINI POT 11

COLD BREW 8

JUICE 8

orange, grapefruit, cranberry



SCAN THIS CODE
FOR OUR ENTIRE
BEVERAGE MENU

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

A \$5.00 delivery charge, 21% gratuity and applicable tax will be added to your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our front desk team.

ALL DAY
IN ROOM DINING



11AM - 10PM

TO START

WHITE BEAN HUMMUS 15 VEG

roasted red peppers, za'atar, parsley, grilled pita

JAMÓN CROQUETAS 18

potato, manchego, roasted red pepper aioli

SHRIMP COCKTAIL* 24 GF, DF

four jumbo shrimp, smoky cocktail sauce, caper-dijon remoulade

SALADS

BURRATA 19 VEG, N

roasted beets, toasted pistachios, spring greens, crostini, blackberry vinaigrette

COBB SALAD* 27

grilled chicken, romaine, 7-minute egg, avocado, tomato, cucumber, crispy shallot, bacon, blue cheese, buttermilk-herb dressing

MEDITERRANEAN CHOPPED SALAD 19 VEG

feta, chickpeas, egg, tomato, cucumber, olives, herb vinaigrette

SIDES

GREEN BEANS 12 VEG

brown butter, crispy shallot

MASHED POTATOES 12 VEG, GF

tillamook butter whipped potatoes

GRILLED ASPARAGUS 14 VEG, GF

béarnaise

HERBED FRIES 10 GF, V

sea salt, house aioli

DISHES

HARTA BURGER 26

wagyu beef, cheddar, crispy shallots, lettuce, house-made pickles, brioche bun, Harta sauce, herb fries

ROASTED HALF CHICKEN 32

tillamook butter whipped potatoes, crispy capers, lemon-brown butter sauce

PASTA PRIMAVERA 27 VEG

linguini, spring vegetables, olive oil, garlic-herb sauce

SHRIMP SCAMPI 30

linguini, garlic-lemon butter, spinach, basil, toasted breadcrumbs

FISH & CHIPS 26 DF

cod, lemon, tartar sauce, herb fries

STEAK FRITES* 44

chimichurri, herb fries



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