

BREAKFAST

Petit Déjeuner

On the Lighter Side

AVOCADO TOAST 18

Avocado | Heirloom Tomato | Pistachio Dukkha | Frisée |
Pomegranate Glaze | Radish

YOGURT PARFAIT 14

Organic Greek Yogurt | House Granola | Mixed Berries

SEASONAL FRUIT 16

Sliced Seasonal Fruit | Mixed Berries

SMOKED SALMON BAGEL 22

Heirloom Tomato | Sliced Onion | Cream Cheese | Capers | Dill

OVERNIGHT OATS 16

Greek Yogurt | Peaches | Blueberries | Candied Pecans | Chia Seeds

Egg Dishes

Served with choice of Breakfast Potatoes, Fruit Cup, or Petite Salad

ALL AMERICAN 24

Two Eggs Your Way | Bacon or Sausage | Choice of Bread

PROVENCAL OMELET 19

Spinach | Goat Cheese | Sun-Dried Tomato

DENVER OMELET 19

Ham | Bell Pepper | Onion | Cheddar

CROISSANT SANDWICH 16

Scrambled Eggs | Aged Cheddar

SHAKSHUKA 24

Poached Eggs | Harissa Spice | Feta | Sourdough

EGGS BENEDICT 24

English Muffin | Canadian Bacon | Poached Eggs | Hollandaise
Sub Smoked Salmon +4

From the Griddle

CREPES 19

Crème Anglaise | Mixed Berries |
Toasted Almonds | Lavender Honey

CRÈME BRÛLÉE 19

FRENCH TOAST

Challah Bread | Vanilla Custard |
Crème Anglaise | Mixed Berries

BUTTERMILK 18

PANCAKES

Berries | Maple Syrup

ADD ON

Blueberries 4

Chocolate Chip 2

Caramelized Bananas & Pecans 4

Sides

Applewood Smoked Bacon 8

Chicken Sausage 8

Fruit Cup 8

Breakfast Potatoes 8

Pancake 6

Two Eggs Any Style 8

Croissant 6

Bagel with Cream Cheese 8

Toast 4

Petite Salad 8

LUNCH

Déjeuner

Soups & Salads

SUMMER GAZPACHO	18
Heirloom Tomatoes Stone-fruit Shrimp Salsa Ancho	17
CHOPPED CAESAR	17
Romaine Hearts Caesar Dressing Parmigiano-Reggiano Croutons	
VILLA AZUR BISTRO SALAD	17
Tuscan Mixed Greens Endive Candied Pecan Red Pear Citrus Vinaigrette	19
SOUTHWEST BOWL	
Tuscan Mix Greens Brown Rice Sweet Potato Charred Corn Cotija Poblano Crema	
ADD ON	
Chicken 9 Shrimp 13 True North Salmon 13 Skirt Steak 16	

Handhelds

Served with choice of Pomme Frites or Petite Salad	21
FISH TACOS	21
Blackened Catch of the Day Cabbage Lime Corn Tortilla	21
CRISPY CAULIFLOWER WRAP	26
Romesco Lemon Tahini Arugula	
REUBEN SANDWICH	26
Corned Beef Sauerkraut Swiss Cheese Rye Bread Russian Dressing	26
CHICKEN SANDWICH	32
Fried Chicken Buffalo Hot Sauce Brioche Cabbage Slaw	
W DALLAS BURGER	
Rosewood Ranch™ Wagyu Beef Cheddar Charred Endives Heirloom Tomato Black Garlic Aioli	

Specialties

CACIO E PEPE	32
Bucatini Shimeji Mushroom Parmigiano-Reggiano Roasted Garlic	
TRUE NORTH SALMON	42
Cauliflower Puree Cowboy Caviar Chermoula Beurre Blanc	

Flatbreads

MARGHERITA	19
Fresh Mozzarella Basil Garlic Oil	
PEPPERONI	21
Fresh Mozzarella Jalapeno	

DINNER

Appetizers

FIG BURRATA | 23

Arugula | Pickle Peach | Pomegranate Glaze | Pistachio Dukkha |
Lavender Honey | Sourdough

DUCK RILLETTE | 22

Frisée Salad | Fig Compote | Pickled Mustard Seeds | Crostini

ROSEWOOD RANCH™ WAGYU MEATBALLS | 24

Tomato Sauce | Fried Onions | Parmigiano-Reggiano

BIG EYE TUNA CRUDO | 27

Yuzu Vinaigrette | Chili Oil | Fresno Pepper | Radish

SHRIMP COCKTAIL | 24

Cocktail Sauce | Horseradish Cream | Black Tobiko | Lemon

Soups & Salads

SUMMER GAZPACHO | 17

Stonefruit | Heirloom Tomatoes | Ancho | Shrimp Salsa

KNIFE & FORK CAESAR | 19

Romaine Hearts | Crispy Parmigiano-Reggiano | Sourdough
Croutons | Caesar Dressing

VILLA AZUR BISTRO SALAD | 17

Tuscan Mixed Greens | Endive | Candied Pecan | Red Pear |
Citrus Vinaigrette

Sides

PETITE SALAD 9

POMME FRITES 9

TRUFFLE POMME FRITES 16

POMME PUREE 9

CRISPY BRUSSEL SPROUTS 9

COWBOY CAVIAR 9

SAUTÉED MUSHROOMS 12

Add On

CHICKEN BREAST 9

SHRIMP 13

TRUE NORTH SALMON 13

SKIRT STEAK 16

DINNER

Dinner

Entrees

CACIO E PEPE | 32

Bucatini | Shimeji Mushroom | Roasted Garlic | Parmigiano-Reggiano

W DALLAS BURGER | 32

Rosewood Ranch™ Wagyu Beef | Cheddar | Charred Endives | Heirloom Tomato | Black Garlic Aioli

SEARED SCALLOPS | 34

Lemon Fennel Confit | Beurre Blanc | Crispy Capers

HALF CHICKEN | 44

Slow Cooked Chicken | Pommes Purée | Baby Carrot | Chicken Jus

TRUE NORTH SALMON | 42

Cauliflower Puree | Cowboy Caviar | Chermoula Beurre Blanc

HALIBUT | 44

Tomato Fondue | Braised Fennel | Lemon Butter | Watercress

COLORADO LAMB CHOP | 59

Harissa Spiced Couscous Pilaf | Mint Pistou | Tzatziki

8oz PRIME FILET MIGNON | 64

Pommes Purée | Crispy Brussel Sprouts | Hudson Valley Foie Gras Butter | Bordelaise

STEAK FRITES | 76

10oz Dry Aged Rosewood Ranch™ Wagyu NY Strip | Truffle Wedge Fries | Crispy Mushrooms | Chimichurri