

Viceroy Fit Menu, Chef Warren Cordoba

Breakfast

Oven toasted rolled oat granola with dried fruit, Roasted marcona almonds pure Vermont maple syrup and wild flower honey.

Citron seasoned fage yogurt parfait served with seasonal fresh berries and toasted coconut and warm spices.

Blueberry Quinoa muffins

Soy Rizo Breakfast burrito (Current Menu) chicken apple sausage can be an option.

Buckwheat crepes filled with blueberry compote and maple chantilli

Tofu rancheros, organic refried beans with oven roasted tomatillo sauce, Oaxacan queso fresco and fresh sliced local avocados.

Tropical fruit and berries served with fresh coconut marcona almonds and wild flower honey comb.

Desserts

Fresh Farmers Market strawberries with aged balsamic reduction drizzle and wild mint

Blood orange sorbet with macerated berries and chocolate mint.

Gluten free stone fruit cobbler served with vanilla gelato

Lunch

Cedar plank roasted Pacific North west salmon served with beluga lentils, confit tomatoes, lemon thyme roasted garlic sauce and a shaved fennel Nasturtiums salad.

Grilled Tamarind marinated prawns served with “muros y cristianos” and ghee roasted plantains with cilantro and preserved lime sauce with brown rice.

Roasted baby beet salad with brulee of greek yogurt, muro blood orange supremes, pistachio brittle and Piont Reyes blue cheese.

Quinoa salad heirloom tomato, mint, French feta, olives, rustic cranberry walnut bread.

Dinner

Mediterranean plate tabouli, hummus, olives, piquillo peppers, grilled pita

Watermelon French feta salad with wild mint and preserved strawberry

Quinoa salad heirloom tomato, mint, French feta, olives, rustic cranberry walnut bread.

Butter lettuce and tomato salad with pickled shallots, Dijon maple cured nueskies bacon and jalapeno ranch dressing.

Tandoori salmon with chickpea fries, spring pea samosas, cucumber and mint ribbons, garam masala sauce

Mongolian BBQ'd tofu and seasonal organic vegetable Kabobs over steamed brown rice

Grilled chicken stemperata, Jidori chicken grilled with black pepper and roasted garlic marinade, finished with , olives, capers, grilled onions and Italian peppers

Paloma NY strip steak served with baby wild arugula, marinated olives, heirloom tomatoes, hot house cucumbers, and pickled onions. Dressed with a light basil vinaigrette

Note: Printed menus will denote vegetarian options and reference lighter vs heavier dishes (NOT specifically a caloric intake.)