

BREAKFAST

A la Carte

Berry and Greek Yogurt Parfait 9

Granola, 'Fage' 0% Greek Yogurt, Berries, Local Honey

Seasonal Fruit Plate, Tangerine Honey Yogurt 13

Steel Cut Oatmeal, Brown Sugar, Raisins 8

Assorted Cereals, Whole, 2%, Skim or Soy Milk 7

Organic Eggs Any Style* 14

Choice of Meat, Sumac Scented Breakfast Potatoes, Baby Vegetables, Toast

Coast Guard Omelet*, 19

Lobster, Artisanal Brie, Asparagus, Chives

Eggs Benedict* 15

Thick Cut English Muffin, Roast Vermont Ham, Hollandaise, Tomato - Truffle Salsa

Brioche French Toast 15

Smoked Salmon, Caper Emulsion, 'Vermont Dairy' Fromage Blanc

Belgian Waffle 'Suzette' 15

Fig Anise Jam, Suzette Glaze, Confectioners Sugar

Malted Blueberry Pancake 15

Stacked Three High, Vermont Maple Syrup, Blueberry Sauce

Sides

Seasonal Fruit Salad 4

New York Bagel and Cream Cheese 4

Toast or Wolferman's English Muffin 4

Assorted Muffin, Croissant or Danish (2) 4

Bacon, Pork Sausage, Chicken Apple Sausage 5

Hot Beverages

Freshly Brewed Coffee and Tea 4

Espresso, Cappuccino and Hot Chocolate 5

Cold Beverages

Freshly Squeezed Juices 6

Tomato, Cranberry, Apple, Pineapple 5

Sensing uses only organic eggs in all breakfast dishes.

The Culinary team at Sensing is pleased to offer you seasonally inspired menu items. As part of our commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

**These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.*

BREAKFAST

Sensing Breakfast Favorites

Continental 15

*Choice of Juice, Starbucks Coffee or Fairmont Tea
Seasonal Fruit Salad, Vermont Ham, Artisanal Brie, Pastry Selection*

Battery Wharf 19

*Choice of Juice, Starbucks Coffee or Fairmont Tea
Two Eggs Any Style*, Choice of Breakfast Meats, Toast*

Lifestyle 15

*Choice of Juice, Starbucks Coffee or Fairmont Tea
Seasonal Fruit Salad, Steel Cut Oatmeal, Brown Sugar and Raisins*

Sweet Surrender 19

*Choice of Juice, Starbucks Coffee or Fairmont Tea
Belgian Waffle, Cran-Berry Compote, Chantilly*

WEEKEND BREAKFAST BUFFET 15

(7:30 a.m. – 10:00 a.m.)

*Daily Selection of Breakfast Pastries, Fresh Fruits, Yogurt Parfaits,
Oatmeal, Freshly Brewed Coffee, Juice and Toast.*

*Two Eggs Any Style With Sumac Scented Breakfast Potatoes,
Baby Vegetables*....Add 6*

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11/13/2009