

AWAKEN YOUR SENSES!

Freshly Brewed Seattle's Best Coffee	3.00 per person
Starbucks "Double Shot" Energy Coffee	4.00 per person
Selection of Tazo Teas	3.00 per person

Espressos, lattes and cappuccinos are also available.

FRUITS AND CEREALS

Steal Cut Oatmeal Brown sugar and milk, served with roasted fruit	6.00
Seasonal Fruits and Berries	10.00
Yogurt Parfait With granola and seasonal fruit	7.00
Organic Cereal Kashi Go Lean, Kashi Go Lean Crunch, Kashi Heart to Heart	4.00

Element's offers a Signature Breakfast Buffet. 19

Featuring a variety of delicious pastries, seasonal fruit, cereal, bacon, sausage and much more! Coffee and juice are included. Omelets cooked to order to complement your meal, ask your server for details.

Continental Breakfast. 14

Featuring a variety of delicious pastries, seasonal fruit, cereals, fresh fruit, coffee and juice!

SIGNATURE SPECIALTIES

Smoked Salmon Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers	14.00
Zucchini and Cheese Frittata Gruyere, goat and white cheddar cheeses, tomatoes and onions. Served with ciabatta toast	12.00
Ham and White Cheddar Panini Fried egg, shaved ham and Dijon spread	12.00

EGGS

All egg dishes are served with roasted fingerling potatoes and your choice of toast.
Egg beaters, egg whites and organic eggs are available upon request.

Two Eggs, Any Style Served with bacon, ham or sausage	11.00
Three-Egg Omelette With your choice of fillings	13.00
Mushroom and Pepper Egg-White Omelette Served with low-fat mozzarella and roasted tomato	13.00
Petit Filet and Eggs Grilled tomato provencal and hollandaise sauce	18.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% gratuity will be added to parties with six or more who are dining.

BREAKFAST CLASSICS

Pancakes Topped with bananas and raspberries	12.00
Sticky-Bun French Toast Topped with berries and pecans	12.00
Belgian Waffle With fruit compote, butter and warm maple syrup	12.00
Corned Beef Hash Poached eggs and chipotle sauce	13.00
The Benedict Traditional with Canadian bacon, a toasted muffin and hollandaise sauce	14.00
Crab Cake Benedict Over Crab Cake, sautéed spinach and hollandaise	18.00

SIDES

Organic Eggs	5.00
Smoked Bacon, Sausage or Virginia Ham	4.00
Roasted Potatoes	4.00