



BREAKFAST | DATE RESTAURANT 6:00 am to 11:00 am



Energize

Yogurt \$4

Berry, Fruit or Plain served with Granola Crumbles

Home made Granola \$8

Dried fruit and nuts with yogurt and berries

Healthy Start Oatmeal \$7

Whole grain oats served with your choice of whole or skim milk, raisins and brown sugar

Steel Cut Oatmeal Banana Lemon Brulé \$9

Whole grain oats, ripe banana, vanilla sauce and cane sugar

Stone Ground Grits \$8

Sweet with maple and mixed berries or savory with vegetables

Market Fresh Fruit \$9

Seasonal fruit and mixed berries with a vanilla smoothie shooter

Hand Crafted Chef's Smoothie \$5

Immune-boosting blend of seasonal fruit, honey, fresh juice and yogurt

Watermelon Refresher \$4

Watermelon juice served over ice and mint sprigs

Enjoy

Skillet Breakfast \$14

Eggs any style, market breakfast potatoes, cheddar, smoked bacon, sausage and toast

Egg White Frittata \$12

Roasted tomatoes, spinach, fresh mozzarella and toast

Mediterranean Breakfast Pizza \$14

Eggs scrambled with Feta Cheese, roasted peppers, olives and tomato sauce on pita dough

Classic Eggs Benedict \$12

Poached Egg with sliced ham on English muffin topped with classic hollandaise

Desert Benedict \$14

Poached eggs on a locally grown charro bean cake with chorizo, topped with asparagus, roasted pepper and bernaise sauce

Enhance

Soft Folded Omelet \$14

Ham, asparagus, brie cheese, apple-potato hash brown and toast

The Classic Stack \$10

3 stacked pancakes served plain or with your choice of mixed berries or chocolate chips
Maple syrup and butter on the side

Upside Down Apple Pancake \$12

Sprinkled with cinnamon sugar and locally grown apples from Riley's Farm. California figs, Jam and sour cream on the side

Belgian Style Waffle \$12

Caramelized Bananas and berries with vanilla sauce

Continental Buffet \$8.95

Full Buffet \$14.95

Fresh Pastry Basket \$6

Sliced Bagel \$4

Sides

Breakfast Meats \$4

Bacon, Ham, Country Pork or Chicken Sausages

Toasted Baked Bread \$3

Market Breakfast Potatoes \$4

Farm Fresh Egg (Any Style) \$2

Enliven

Tazo Hot Teas \$3

Green Ginger, Awake, Passion, Refresh, Calm, Black Tea, Earl Grey, Spice Chai

Starbucks Coffee \$4

- Juices \$4**
- Orange**
- Grapefruit**
- Apple**
- Cranberry**
- Tomato**
- V- 8**

Ask Your Server For Alternatives

DATE RESTAURANT

Chef: Juan Leon

888 E. Tahquitz Canyon Way, Palm Springs 760.322.6000

www.renaissancepalmspringshotel.com

Note: 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.