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**ESOTERRA CULINARY GARDENS INSALATA MISTA**  
CARROTS, HEIRLOOM TOMATOES, CUCUMBERS, DAIKON RADISH

**RED WAGON FARM CABBAGE SALAD**  
RAINBOW RADISH, PEONIA FUJI APPLE, WALNUTS, FENNEL POLLEN  
SHERRY SHALLOT VINAIGRETTE

**WINTER CHICORIES SALAD**  
POMEGRANATE, POINT REYES BLUE CHEESE, PALISADE APPLES  
WALNUTS AND POMEGRANATE VINAIGRETTE

**ACADEMY BURGER (GFO)**  
GRASS-FED ANGUS BEEF, CARAMELIZED ONIONS, AND AVOCADO SERVED ON A  
BRIOCHE BUN WITH LETTUCE, TOMATO, PICKLES, ONION  
AND CHOICE OF FRIES OR MIXED GREENS

**SPINACH AND RICOTTA RAVIOLI**  
BROWN BUTTER MUSHROOM SAUCE, WALNUTS AND PARMIGIANO

**PAN SEARED SCOTTISH SALMON**  
CONFIT CHERRY TOMATOES, PARSLEY, BABY POTATOES  
AND LOCAL MUSHROOM SAUCE

**PAN SEARED AHI TUNA**  
SERVED OVER A WARM FARRO SALAD  
WITH A ROASTED RED BELL PEPPER RELISH

**OVEN ROASTED CHICKEN**  
HERITAGE CHICKEN ROASTED W/ROSEMARY  
AND GARLIC, SERVED WITH ROASTED VEGETABLES

**ANGUS BEEF TENDERLOIN**  
PAN SEARED WITH GREEN PEPPERCORNS,  
MASHED POTATOES AND BRAISING GREENS

**GRILLED PORK CHOP**  
APPLES AND SAGE DEMI, REG WAGON FARMS  
CELERIAC PUREE, BRAISING GREENS

**SOUP OF THE DAY**



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**ESOTERRA CULINARY GARDENS INSALATA MISTA**  
CARROTS, HEIRLOOM CHERRY TOMATOES, CUCUMBERS  
AND CHOICE OF DRESSING

**QUINOA AND HEIRLOOM BEANS SALAD (GFO)**  
ANAZASI BEANS, BELL AND POBLANO PEPPERS, CELERY, HAKUREI TURNIPS,  
PEPITAS, SUNFLOWER SHERRY VINAIGRETTE, MOJO  
ON A BED OF MIX GREENS

**WINTER PANZANELLA SALAD (GFO)**  
LOCAL ROASTED BUTTERNUT AND DELICATA SQUASH, CHICORY, PEPITA SEEDS,  
SOFT PECORINO CHEESE, SHALLOTS SHERRY VINAIGRETTE AND HOUSE-MADE  
CROUTONS

HOUSE DRESSINGS: BALSAMIC, LEMON OIL VINAIGRETTE

PROTEIN ADDS: CHICKEN BREAST | SALMON | HALF SALMON

SOUP OF THE DAY

TAGLIATELLE ALLA BOLOGNESE (GFO)

HOUSE FOCACCIA OF THE DAY WITH FRIES

**ACADEMY BURGER (GFO)**  
GRASS-FED ANGUS BEEF, CARAMELIZED ONIONS, AND AVOCADO SERVED ON A  
BRIOCHE BUN WITH LETTUCE, TOMATO, PICKLES, ONION, AND CHOICE OF FRIES  
OR MIXED GREENS

**MAPLETON HILL TURKEY SANDWICH**  
OVEN-ROASTED TURKEY BREAST SERVED WITH MIXED GREENS, SWISS CHEESE,  
PEARS, AND HOUSE MADE AIOLI  
CHOICE OF FRIES OR MIXED GREENS

**LOCAL GRILLED VEGETABLE PLATE**  
GRILLED VEGGIE MEDLEY WITH SICILIAN OLIVE OIL

**PAN-SEARED SCOTTISH SALMON**  
SAUTÉED CURE FARM SPINACH, VEGETABLE QUINOA MEDLEY  
AND LEMON CAPER SAUCE



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**BOWL OF SEASONAL LOCAL FRUIT AND HOUSE GRANOLA**  
W/ PLAIN YOGURT

**FRESH BAKED PASTRY**  
W/ MAPLETON FRUIT JAM AND BUTTER

**SMOKED SALMON ON TOAST**  
CREAM CHEESE, DILL, RED ONION, CAPERS  
AND CURE FARM ARUGULA

**AVOCADO TOAST**  
SMASHED AVOCADO, LIME, CILANTRO, FRESNO CHILI  
ON GRILLED BREAD

**2 EGGS BREAKFAST**  
CHOICE OF EGGS, CHOICE OF BACON OR SAUSAGE,  
CHOICE OF BREAD, SAUTEED GREENS AVAILABLE UPON REQUEST

**OMELET (CHOOSE UP TO 3 INGREDIENTS)**  
PEPPERS, ONIONS, MUSHROOMS, HAM, CHEESE

**OATMEAL**  
PLAIN OR WITH FRESH FRUIT

**BAGELS AND ENGLISH MUFFINS AVAILABLE**



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**BOWL OF SEASONAL LOCAL FRUIT AND HOUSE GRANOLA**  
W/ PLAIN YOGURT

**FRESH BAKED PASTRY**  
W/ MAPLETON FRUIT JAM AND BUTTER

**MAPLETON FRENCH TOAST ON BRIOCHE BREAD**  
W/ PECAN AND APPLE CARAMEL SAUCE

**SMOKED SOCKEYE SALMON SALAD [GF,DF]**  
W/ ARUGULA, RADISH, HARDBOILED EGG, AND BLUEBERRIES

**PORK GREEN CHILI [DF, GFO]**  
WITH TWO FRIED EGGS AND GRILLED BREAD

**EGGS BENEDICTINE**  
POACHED EGGS, SEARED HAM, SAUTEÉD BRAISING GREENS  
AND HOLLANDAISE SAUCE ON CHALLAH TOAST

**FARMER BREAKFAST EGGS**  
EGGS FRIED OR SCRAMBLED W/ SAUSAGE OR BACON,  
ROASTED TOMATOES, BRAISED GREENS, AND BREAKFAST POTATOES

**PAN-SEARED SOCKEYE SALMON**  
W/ SAUTEÉD BRAISING GREENS, AVOCADO AND HOLLANDAISE SAUCE

**STEAK AND EGGS**  
BUCKNER FAMILY RANCH GRILLED HANGER STEAK W/ TWO EGGS,  
BREAKFAST POTATOES, AND ARUGULA SALAD