

## MAIN

### JUICES, SMOOTHIES & COFFEE

All juices are freshly squeezed daily in-house.

|   |    |   |    |
|---|----|---|----|
| <b>Orange Zest</b><br>Orange, Carrot, Ginger, Asian Pear, Nectar                              | 10 | <b>Red Deliciousness</b><br>Fuji Apple, Bell Pepper, Pomegranate, Beet, Lime                    | 10 |
| <b>Chai Smoothie</b><br>Banana, Toasted Almonds, Coconut Cream                                | 14 | <b>Purify</b><br>Honeydew, Green Apple, Kale, Spinach, Cayenne, Organic Agave, Celery           | 10 |
| <b>Flight Of Fresh Juice</b><br>Orange Zest, Red Deliciousness, Purify                        | 12 | <b>Açaí Booster</b><br>Açaí Fruit, Strawberry, Banana, Housemade Granola, Orange Blossom Honey  | 16 |
| <b>La COLOMBE french Press Coffee Monaco Regular</b><br>Dark, Full-Bodied, Chocolaty (34 oz.) | 14 | <b>La COLOMBE french Press Coffee Monte Carlo Decaf</b><br>Chocolaty, Currant, Refined (34 oz.) | 14 |

### LIGHT FARE

|  |    |  |    |
|--|----|--|----|
| <b>Seasonal Fresh Sliced Fruit</b><br>Greek Yogurt   | 18 | <b>Overnight Oats</b><br>Peanut Butter, Chia Seeds, Almond Milk, Banana, Apple, Toasted Almonds, Hemp Hearts                           | 16 |
| <b>Açaí Superfood Bowl</b><br>Açaí Berries, Strawberry, Banana, Housemade Vegan Granola, Coconut | 16 | <b>Berries And Granola</b><br>Seasonal Berries, Greek Yogurt, Honey  | 17 |
| <b>Steel Cut Irish Oatmeal</b><br>Golden Raisins, Brown Sugar, Almond Milk, Maple Syrup          | 15 | <b>Lox &amp; Bagel Plate*</b><br>Santa Barbara Smoke House Salmon, Traditional Garnishes, Toasted Bagel, Whipped Scallion Cream Cheese | 27 |

### BREAKFAST ENTRÉES

|   |    |  |    |
|---|----|--|----|
| <b>Pancakes</b><br>Lemon Ricotta, Blueberry Preserves, Lemon Curd, Whipped Cream<br>Vegan Option Available  | 24 | <b>French Toast</b><br>Stewed Apples, Brown Sugar Crumble, Cinnamon Infused Maple Syrup                                      | 24 |
| <b>Waffles</b><br>Squash Jam, Cinnamon Crème Anglaise, Cider Reduction  | 24 | <b>Avocado Toast*</b><br>Two Poached Eggs, Prosciutto de Parma, Arugula, Wheat Toast<br>Vegan Option Available               | 28 |
| <b>Tableau Breakfast*</b><br>Three Eggs, Bacon, Tableau Potato, Toast, Assorted Pastry Basket, Juice and Coffee or Tea  | 33 | <b>European Breakfast*</b><br>Three Poached Eggs, Charcuterie, Cheese, Fresh Fruit, Toast, Pastries, Juice and Coffee or Tea | 39 |
| <b>Vegan Scramble</b><br>JUST EGG™, Tempeh, Spinach, Mushrooms, Caramelized Onions, Chives, Cashew Mozzarella, Oven Dried Tomato, Tableau Potato, Choice of Toast | 26 | <b>Spanish Omelet*</b><br>Pork Chorizo, Guacamole, Lime Crema, Cheddar Cheese, Salsa Ranchero                                | 26 |
| <b>Steak And Eggs*</b><br>S.R.F. RR Grilled Tenderloin, Two Fried Eggs, Tableau Potato, Avocado, Pico de Gallo  | 49 | <b>Biscuits And Gravy</b><br>Buttermilk Biscuits, Sausage Gravy, Two Poached Eggs, Homemade Hot Sauce                        | 29 |

## BENEDICTS

|   |    |   |    |
|---|----|---|----|
| <b>Traditional*</b><br>Country Ham, Poached Eggs, Hollandaise, Tableau Potato, Artisan English Muffin               | 27 | <b>Nautica*</b><br>Smoked Salmon, Two Poached Eggs, Chive Hollandaise, Cream Cheese Bialy, Tableau Potato | 29 |
| <b>Short Rib*</b><br>Red Wine Braised, Sunny Side Up Eggs, Tableau Potato, Artisan Muffin, Truffle Oil, Hollandaise | 39 |   |    |

## FOR THE TABLE

|  |    |   |    |
|--|----|---|----|
| <b>Burrata Cheese</b><br>Heirloom Tomatoes, Basil, Olive Oil, Sea Salt                                 | 32 | <b>Tableau Seasonal Garden</b><br>Fresh Vegetable Crudit , Romesco Sauce, Buttermilk Ranch                                  | 28 |
| <b>Beef Tartare*</b><br>Roasted Garlic, Dijon, Grain Mustard, Chives, Sea Salt, Fresh Yolk, Warm Bread | 32 | <b>Tuna Carpaccio</b><br>Capers, Chili Flakes, Confit Garlic, Anchovies, Scallions, Olives, Olive Oil, Seaweed Bread Sticks | 32 |

## INDULGENCES FOR THE TABLE

### AMERICAN STURGEON CAVIAR

5 grams / 31 each

|   |  |
|---|--|
| <b>Deviled Eggs</b><br>Scallions                | <b>Scrambled Eggs</b><br>Chives, Sourdough |
| <b>Chips</b><br>Shallots, Chives, Cr me Fraiche | <b>Blinis</b><br>Traditional Garnish       |
| <b>Avocado</b><br>Avocado Mousse                |  |

### FOIE GRAS

|   |    |  |    |
|---|----|--|----|
| <b>Mousse</b><br>Brioche, Apple Gastrique | 30 | <b>Seared</b><br>Toasted Brioche, Strawberry & Rhubarb | 42 |
|---|----|--|----|

## SOUPS & SALADS

Add to Any Salad: Shrimp\* 18 Chicken 12 Salmon\* 18

|  |    |  |    |
|--|----|--|----|
| <b>Chicken Noodle Soup</b><br>Housemade Chicken Raviolis, Traditional Vegetables | 16 | <b>Apple &amp; Celery Root Bisque</b><br>Macarponne Cheese, Caramelized Apple, Olive Oil | 16 |
|--|----|--|----|

|  |    |   |    |
|--|----|---|----|
| <b>La Scola</b><br>Salami, Turkey, Mozzarella, Romaine, Olives, Red Peppers, Garbanzo Beans, Red Wine Dressing | 26 | <b>Duck Confit Salad</b><br>Arugula, Pickled Onions, Crispy Fingerling Potatoes, Goat Cheese, Roasted Pears, Apple Reduction                        | 39 |
| <b>Caesar Salad*</b><br>Classic Dressing, White Anchovies, Aged Parmigiano-Reggiano                            | 22 | <b>Lobster Cobb*</b><br>Romaine, Aioli Lobster Salad, Avocado, Candied Bacon, Tomato, Goat Cheese, Boiled Egg, Crispy Baguette, Buttermilk Dressing | 48 |

## BRUNCH ENTRÉES

|   |    |  |    |
|---|----|--|----|
| <b>Seared Salmon</b><br>White Wine Braised Leeks, Watercress, Red Beet Purée, Bacon & Red Beet Relish                     | 42 | <b>Rigatoni Pasta</b><br>Merguez Sausage, White Wine Braised Greens, Garlic, Shallots, Cherry Tomato, Labneh, Fresh Mint                             | 49 |
| <b>Lobster Burger</b><br>Gruyère Cheese, Chili Vinaigrette, Pickles, Challah Bun, French Fries                            | 49 | <b>Tableau Burger*</b><br>Avocado, Blue Cheese, Smoked Bacon, Tomato Jam, Sunny Side Up Egg, Brioche Bun, French Fries                               | 29 |
| <b>Pappardelle Bolognese Pasta</b><br>Mushroom Walnut Bolognese, Housemade Pine Nut Ricotta, Cherry Tomato Compote, Basil | 28 | <b>Tableau Double Stack</b><br>Impossible™ Patties, Chimichurri Aioli, RIND Carrot Cheese, Avocado, Tomato, Caramelized Onion, Pickles, French Fries | 28 |
| <b>Chicken Sandwich*</b><br>Onion and Bacon Jam, Bibb Lettuce, Kumato Tomato, Honey Mustard Aioli, French Fries           | 27 |  |    |

## SIDES

|                                    |    |   |    |
|------------------------------------|----|---|----|
| <b>Truffle Fries, Garlic Aioli</b> | 15 | <b>Thick Cut Fries</b>                          | 10 |
| <b>Smoked Bacon</b>                | 10 | <b>Roasted Beets</b><br>Thyme, Sea Salt, Butter | 14 |
| <b>Tableau Potatoes</b>            | 10 | <b>Housemade Pork Belly</b>                     | 13 |
| <b>Chicken Apple Sausage</b>       | 10 |   |    |

Impossible™ is a registered trademark of Impossible Foods Inc. \*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.  
†This product has not been pasteurized and therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.