SUPER FOODS BREAKFAST

Introducing the SUPER FOODS breakfast.

Super Foods are known for being health-enhancing, rich in antioxidants and phytonutrients. Key to the Super Foods Rx philosophy is “food synergy”. Food synergy refers to foods that, when paired together, are even more nutritious then when eaten separately.

Super Foods – fruit, vegetables, grains, and proteins that are known to improve well-being and longevity- highlight Westin’s ongoing commitment to personal renewal.

APPLES
a powerful source of antioxidants including polyphenols, flavonoids, and vitamin C,

BLUEBERRIES
incredibly high levels of antioxidant phytonutrients

SOY
Filled with vitamins and minerals, a great source of plant protein and lots of soluble fiber

TOMATOES
pack a nutritional wallop

WALNUTS
A great source of antioxidants

SALMON
One of the best sources of omega-3’s

SUPER FOODS BUFFET

fresh watermelon, cantaloupe, honeydew melon, berries, peaches or pears, oranges, whole bananas, brie, emmenthal, cottage cheese, whole milk, soy milk, skim milk, variety of juices, yogurt, cold cereal, house-made granola, steel cut oats, house-baked pastries, deli meats, smoked salmon, dried fruits and nuts, bread pudding, scrambled eggs, build-your-own eggs benedict, desert potatoes, bacon, chicken apple sausage, and pancakes.

FULL BUFFET 26   CONTINENTAL 15   AGES (6 -12) 10

REJUVENATE

FRUIT ‘n BERRIES
served w/ brule of yogurt, honey and granola. 16

YOUR FAVORITE CEREAL
Cold milk w/ your choice of strawberries or bananas

GLORIAS RENEWAL
a must try morning blend of fresh fruit & veggies 7

BLUEBERRY ORANGE PROTEIN SMOOTHIE
immune boosting blend w/ banana and soy milk. 7
RESTORE BALANCE THIS MORNING
Our Super Foods breakfast menu features revitalizing dishes made from a powerhouse list of ingredients rich in nutrients, antioxidants, and delicious tastes to start your day feeling balanced and nourished.

SUPER FOODS

EGG WHITE OMELET
Broccoli, white cheddar, basil, onions, cured roma tomatoes. 18
(Crisp hash-brown or spring salad)

SMOKED SALMON w/ TOFU & AVOCADO
Toasted bagel, micro greens, grape tomatoes. 16

STEEL CUT CINNAMON OATMEAL
Sliced banana, pecans, drizzled w/ honey 11

ALL NATURAL GRANOLA
Low fat yogurt, berries, enhanced flax seed and almonds 12

ORGANIC EGGS BENEDICT W/ SALMON
on tofu, arugula, asparagus and tomato salad, orange chili mayo 18

BLUEBERRY ORANGE GRANOLA PANCAKES
Citrus berry salad, maple syrup & whipped butter 16

INDULGE

FLAME BROILED NY STEAK
Eggs any style, hash-brown, & carmelized onions. 21

CHILAQUILES
Crispy & soft corn tortillas with California chile sauce, onions, Mexican oregano, scrambled eggs, queso fresco. 15

SPICY TURKEY BREAKFAST TACOS
Oven-cured tomato, roasted red pepper, cilantro, chipotle salsa. 18

SHORT-RIB HASH
Poached eggs on top of sautéed potatoes, short rib hash, roasted bell peppers and carmelized onions. 19

BUILD YOUR OWN SCRAMBLE
Scrambled eggs with your choice of ham, hickory smoked bacon, mushrooms, sausage, baby spinach, tomato, green onion, roasted red pepper, & chorizo. Choose 4 ingredients. 18 additional 2ea

BUTTERMILK PANCAKE W/ MAPLE SYRUP.
short stack 10. Add berry compote. 4

COACHELLA VALLEY DATE FRENCH TOAST
Served w/ hickory smoked bacon, & maple syrup. 14