



RH GUESTHOUSE
THE DINING ROOM

**NEW YORK
LOX & BAGELS**
TOASTED BAGEL, CREAM CHEESE,
TOMATO AND CHIVES *25*
WITH 15G PETROSSIAN CAVIAR *65*

CLASSICS

FRENCH OMELETTE*

Gournay Cheese, Fines Herbs *24* *With Black Truffles 54*

ITALIAN BENEDICT*

San Daniele Prosciutto, Parmesan Hollandaise Sauce, Charred Ciabatta *28* *With Black Truffles 58*

BELGIAN WAFFLE

Rustic Country Style, Obscene Amount of Butter, Vermont Maple Syrup *24*

SWEDISH PANCAKES

Impossibly Thin, Butter, Vermont Maple Syrup *24*

AUSTRALIAN WAGYU & ORGANIC EGGS*

Wood Grilled Westholme Wagyu Ribeye, Sunnyside Up Eggs *56* *With Black Truffles 86*

AMERICAN BREAKFAST FROM THE HEARTH*

Organic Eggs, Black Forest Bacon or Heritage Pork Sausage, Crispy Potatoes, Charred Ciabatta *24*

SIDES

CRISPY ROSEMARY POTATOES

Rosemary, Chives *12* *With Black Truffles 42*

HERITAGE PORK SAUSAGE

Wood Grilled *12*

BLACK FOREST BACON

Wood Grilled *12*



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**NEW YORK
LOX & LATKES**
SIX HOMEMADE LATKES,
CRÈME FRAÎCHE AND CHIVES *25*
WITH 15G PETROSSIAN CAVIAR *65*

FRESH

GRILLED AVOCADO WITH CAVIAR*

Imperial Kaluga Caviar by Petrossian, Crème Fraîche *15g 55*

AÇAÍ BOWL

Berries, Banana, Granola, Coconut, Chia *20*

YOGURT & GRANOLA

Banana, Blueberries, Honey *20*

SEASONAL FRUITS

Fresh Fruit Plate *22*

FRESH GREEN JUICE

Kale, Apple, Celery, Cucumber, Lemon, Ginger *15*

FRESH RED JUICE

Beet, Apple, Orange, Pineapple, Lemon, Ginger *15*

DRINKS

COFFEE

Drip *5*, Espresso *5*, Cortado *6*, Cappuccino *6*, Latte *6*, Cold Brew *6*

TEA

Chai Latte *7*, Matcha Latte *7*, Selection of Teas *6*

BEVERAGES

Fresh Squeezed Orange Juice *15*, Lemonade *6*, Unsweetened Iced Tea *5*,
Coke *5*, Diet Coke *5*, Fentimans Rose Lemonade *7*, Fentimans Ginger Beer *7*

Items can be cooked to order. Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed.
*Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.
Individuals with certain underlying health conditions may be at higher risk.



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STARTERS

GRILLED AVOCADO WITH CAVIAR*

Imperial Kaluga Caviar by Petrossian, Crème Fraîche 15g 55

HOUSEMADE CHIPS & DIP WITH CAVIAR*

Imperial Kaluga Caviar by Petrossian, Crème Fraîche, Chives 30g 95 / 50g 135

FRESH BURRATA

Heirloom & Cherry Tomatoes, Rustic Pesto 28

SALADS

CLASSIC CAESAR

1950s Style, Anchovies, Croutons 22

LETTUCES

Warm Goat Cheese, Sherry Vinaigrette, Chives 24

ROTISSERIE CHICKEN

Organic Giannone Chicken, Butter Lettuce, Olive Oil, Lemon, Chives 42

SANDWICHES

WAGYU RIBEYE*

7 oz Westholme Australian Wagyu, Caramelized Onion, Aioli, Charred Ciabatta 65

ROTISSERIE CHICKEN

Organic Giannone Chicken, Butter, Arugula, Charred Ciabatta 42

HEARTH BURGER*

Slab of Monterey Jack, Caramelized Onion, Aioli, Charred Ciabatta 38



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MAINS

WAGYU RIBEYE*

14 oz Westholme Australian Wagyu, Wood Grilled, Thinly Sliced 125

ROTISSERIE CHICKEN

Organic Giannone Chicken, Natural Jus, Rosemary, Garlic Half 42 / Whole 84

WHOLE BRANZINO

Wood Grilled, Olive Oil, Lemon 56

PLANT BASED MAINS

MAITAKE MUSHROOM

Wood Grilled, Crispy Rosemary Potatoes 36

CAULIFLOWER STEAK

Wood Grilled, Mediterranean Herbs, Olive Oil 34

BEEF CARPACCIO

Goat Cheese, Frisée, Cider Vinaigrette 32

SIDES

COAL ROASTED SWEET POTATOES

Honey Brown Butter, Crème Fraîche, Chives 20

CHARRED BABY PEPPERS

Della Terra Balsamic, Basil 20

TRUFFLE FRIES*

Thin & Crispy, Black Truffles, Parmigiano Reggiano 20

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