

MÉLANGE

BREAKFAST

SERVED FROM 7:00 AM – 10 AM

Good Morning and Welcome to The Chateau at Lake La Quinta.

We are delighted you have joined us for breakfast. We are passionate and dedicated to providing you an exceptional experience.

All of our breakfast items are prepared fresh daily. Our preserves are homemade and crafted on property with only locally procured fruit. Our breads are baked nearby and delivered hot every day, and our fruits are picked from the citrus trees on property.

Enjoy... Bon Appétit

MORNING COCKTAILS & BREAKFAST BEVERAGES

Chateau Mimosa	\$12
Prosecco split	\$12
Bloody Mary	\$12
Fresh squeezed farm fresh orange juice	\$4
Fresh brewed Italian coffee	\$4

BREAKFAST SELECTIONS

Two eggs, prepared to your specific taste <i>Served with butcher cut bacon, fresh potatoes or fresh fruit</i>	\$12
Chateau blueberry pancakes <i>Fluffy, delicate pancakes infused with fresh blueberries, served with butcher cut bacon</i>	\$11
Farm fresh vegetable omelet Chateau Parfait <i>Fresh mixed seasonal berries, granola and Greek yogurt</i>	\$10 \$8
Huevos Rancheros <i>Farm fresh fried eggs served over corn tortillas, topped with a tomato-chili sauce, refried beans, Mexican-style rice and guacamole</i>	\$12

INDIVIDUAL ITEMS

Fresh low carb bagels, baked fresh at a local bakery <i>Choice of cinnamon raisin (dark and sweet), Dakota (dark) or sour dough</i>	\$4
Butcher cut bacon (3 slices)	\$5
Fresh breakfast potatoes	\$5
Fresh baked bread toasted <i>Choice of sour dough, squaw (dark and sweet), or mixed grain</i>	\$4

Executive Chef Nestor Ruiz

20% Gratuity added to final bill on parties of 5 or more

**Please let your server know if you have any food allergies.
Not all ingredients are listed in the menu.**

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.



@thechateaulq