




RESTORE BALANCE THIS MORNING

Our SuperFoods breakfast menu features revitalizing dishes made from powerhouse ingredients rich in nutrients and antioxidants and taste delicious so you can start your day feeling recharged.

INVIGORATE

Market Fresh Fruits and Berries  **GF**
A bountiful selection of the season's best 8


Berry, Apple and Granola Muesli 
Low-fat vanilla yogurt, banana, walnuts and pomegranate essence 8


Steel-Cut Cinnamon-Scented Oatmeal 
Green apples, walnuts and honey drizzle 8

Assorted Dry Cereals
Choose from a variety, including gluten free 6


Blueberry Banana Smoothie
Blended with soy milk, apple juice and lemon 12

REJUVENATE

Organic Pastel Egg White and  **GF**
All-Natural Turkey Omelet
Laced with arugula, low-fat cheddar cheese, tomato and avocado salad 12

Scrambled Eggs and Salmon Taco  **GF**
Avocado, salsa, picante, queso fresco 14

Banana Blueberry Pancakes
Ricotta and cornmeal pancakes drizzled with orange-maple syrup 11

Egg White and Young  **GF**
Spinach Omelet
Folded with sautéed onions and low-fat cheddar cheese Mini tomato and arugula salad 12

ENERGIZE

Juice  **GF**
Orange, grapefruit, apple, cranberry, or tomato 4

Starbucks® Coffee **GF**
Cappuccino 5
Latte 5
Espresso 4
Freshly-brewed regular or decaffeinated 4

Assorted Tazo® Teas **GF** 4

Milk  **GF**
Regular, non-fat, 2%, chocolate or soy 4


BREAKFAST TABLE

Seasonal fruits and berries, yogurt, steel-cut oatmeal, whole grain cereals, all natural granola, scrambled eggs, smoked bacon, sausage links, breakfast potatoes, bakery selections, bagels with cream cheese, selection of breakfast juices, freshly brewed Starbucks coffee and assorted Tazo teas 15

INDULGE


Gluten Free French Toast
Served with maple caramelized  apples and cranberries 12

Grilled Ham and Eggs
Organic eggs done your way, crispy hash browns, choice of grilled ham, bacon or sausage, and toast or English muffin 12

Rustic Corned Beef and Brussels Sprouts Hash 
Topped with hollandaise and poached egg 12

OPTIONS

Bowl of Field Grown Berries
A bright mix of the season's best 8  **GF**

Low-Fat Yogurt  **GF**
Choice of fruit, berry or plain 5

Smoked Bacon, Breakfast Sausage Links or Grilled Ham 4


Crispy Hash Brown Potatoes 4

The Bakery Basket
A buttery croissant, daily muffin, your choice of English muffin, sourdough, multi-grain, rye or white toast with butter, honey and preserves 8

Freshly Baked Bagel
Philadelphia cream cheese 6

THE WESTIN
WASHINGTON DULLES
AIRPORT

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk to foodborne illness.

 "These nutritional foods can help extend your health span the extent of time you have to be healthy, vigorous and vital." Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.