

# PANORAMA ROOM BRUNCH

## VUELVE A LA VIDA 32

octopus, scallop, mussel, house clamato

## HAMACHI CEVICHE 22

Agua chile verde, avocado, pickled fresno

## EAST COAST OYSTERS 36

mignonette

## SEAFOOD TOWER 125

lobster salad, poached red shrimp,  
east coast oysters, crostini,  
shuk cocktail sauce, oj mignonette  
+ Lobster Tail \$75

## HOUSE MADE MINI BISCUITS (6) 17

seasonal jam, virginia ham, saffron hollandaise

## PARFAIT 17

chia seed pudding, yogurt, seasonal berries

## HASH BROWN 18

Siberian caviar, deviled quail egg, herbed crème fraiche

## AVOCADO TOAST 19

yuzu, pickled fresno, sourdough

## GRILLED FLAT BREAD 18

honey lavender goat cheese, lamb merguez, pickled yellow peaches

## CHARCUTERIE BOARD 19

Two meats, two cheeses, seasonal pickled veg, buckwheat honey

## BRIOCHE FRENCH TOAST 14

seasonal jam, vermont maple syrup

## PORK BELLY BITES 16

vermont maple, cracked timut peppercorn

\*A Gratuity of 20% will be added to parties of 6 or more

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**PANORAMA** **ROOM**  
BRUNCH

