

PANORAMA ROOM

BRUNCH

OSCIETRA CAVIAR SERVICE

hash browns, togarashi egg salad,
satsuma crème, organic chives

EAST COAST OYSTERS 36

mignonette

CLASSIC 85

SEAFOOD TOWER 125

lobster salad, poached red shrimp,
east coast oysters, crostini,
shuk cocktail sauce,

HOUSE MADE MINI BISCUITS (6) 17

persimmon jam, whipped butter
virginia ham, soft egg
lobster, saffron hollandaise

ROSE GOLD DONUTS 12

mandazi style, cardamom, coconut milk

HASH BROWN 18

Siberian caviar, deviled quail egg, herbed crème fraiche

TUNA AVOCADO TOAST 19

yuzu, pickled fresno, pumpernickel

GRILLED FLAT BREAD 18

tomato, confit garlic, crispy chickpeas, capers, olives

BRIOCHE FRENCH TOAST 12

seasonal jam, vermont maple syrup

PORK BELLY BITES 11

vermont maple, cracked timut peppercorn

EGG BENEDICT BOWL 24

choice of:

addis – injera, spiced butter, farmer's cheese, fresh herbs

malloy – toasted sourdough, herb pistou, crispy serrano ham

neptune – buttermilk biscuit, sweet peppers and cippolini onion, crab, old bay

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