

THE SIGNATURE ROOM AT THE 95TH

STARTERS BUFFET

Our signature buffet features chilled seafood, fresh fruit, yogurt and granola parfaits, seasonal market salads, gourmet soups, artisan cheeses, assorted charcuterie.

A chef will prepare made-to-order omelets.

Please choose from our selection of freshly prepared entrées.

Guests may order more than one entrée per person.

ENTREES

Chef's Seasonal Pancakes*

peach compote | cardamom creme anglaise | choice of bacon or turkey sausage

Belgian Waffle*

whipped mascarpone | bruleed berries | choice of bacon or turkey sausage

Eggs Benedict

potato pancakes | poached eggs | capicola | chipotle hollandaise sauce | pico de gallo | asparagus

Steak and Eggs

center cut rib-eye filet | sunny-side up egg | tomatillo salsa | lyonnaise potatoes

Open-Faced Breakfast Burger

classic angus burger | applewood smoked bacon | fried egg | toasted bagel | chive aioli | lyonnaise potatoes

Rack of Lamb

Australian rack of lamb | herb spaetzle | carrots | natural reduction

Seared Pork Scaloppine

all natural pork | mushroom and asparagus ragout | marsala reduction

Roasted Chicken

all natural Amish chicken | cheddar grits | carrots | cipollini onions | celery | spring onion gremolata

Chef's Selection of Fish

tricolor quinoa | wilted greens | roasted tomato vinaigrette | micro greens

Vegetable Lasagna*

zucchini | eggplant | squash | basil pesto | Parmesan cheese | Bechamel sauce | chili oil

DESSERTS

Our dessert buffet features decadent sweets, freshly baked cookies, seasonal pastries and an action station where a chef will prepare an ice cream indulgence just for you.

Coffee, tea, and orange, grapefruit and tomato juices are included.

PRICING IS \$45 FOR ADULTS AND \$25 FOR CHILDREN UNDER 12.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD RELATED ILLNESSES.

*Denotes that an item can be prepared Vegetarian