

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.

INSPIRED BY BREAKFAST

Chef's Seasonal Pancakes*

sweet potato | toasted pecans | crème anglaise | whipped butter |
choice of bacon or turkey sausage

French Toast Bread Pudding*

chestnut mascarpone | apricot chutney | choice of bacon or turkey sausage

Eggs Benedict

poached eggs | capicola | crabmeat | Béarnaise sauce | herb roasted potatoes

Steak and Eggs

New York Strip steak | sunny-side up egg | lyonnaise potatoes

Breakfast Burger

applewood smoked bacon | fried egg | brioche bun

INSPIRED BY LUNCH

Braised Goat

potato gnocchi | peas | carrots | crispy shallots

Grilled Pork Loin

buttermilk biscuit | southern sausage gravy

Roasted Chicken

Parmesan whipped potatoes | carrots | cipollini onions | natural reduction

Chef's Selection of Fish

tricolor quinoa | wilted greens | green coconut curry | micro greens

Vegetable Linguine*

kale | peas | cherry tomatoes | Parmesan cheese | vodka cream sauce

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