

# THE SIGNATURE ROOM AT THE 95<sup>TH</sup>

## STARTERS BUFFET

## INSPIRED BY BREAKFAST

## INSPIRED BY LUNCH

## DESSERTS

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.

### 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

### 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

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