

# PANORAMA ROOM

## BRUNCH

### OSCIETRA CAVIAR SERVICE

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

EAST COAST OYSTERS 36  
mignonette

CLASSIC 85

ROYAL 110

IMPERIAL GOLD 150

SEAFOOD TOWER 125

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

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, crème fraîche, herbed crème fraîche

DUNGENESS CRAB AVOCADO TOAST 19

yuzu, pickled fresas, pumpernickel

ROLLED OMELETS 16

choice of:

veggie – oyster mushroom, Japanese sweet potato, broccolini  
house made sausage – caramelized onion, Emmentaler cheese

GRILLED FLAT BREAD 18

tomato, confit garlic, crispy chickpea, capers, olives

BRIOCHE FRENCH TOAST 12

seasonal jam, vermont maple syrup

PORK BELLY BITES 11

vermont maple, timut peppercorn

EGG BENEDICT BOWL 24

choice of:

addis – injera, spiced butter, farmers cheese, fresh herbs  
malloy – toasted sourdough, herb pistou, crispy serrano ham  
neptune – buttermilk biscuit, sweet peppers and cippolini onion, crab, old bay