

PALM COURT BREAKFAST



A LIGHT START

Hot and Cold Cereals

choice of:

Organic cereals with milk

Hot Irish oatmeal with brown sugar and dried fruit

Hot organic spring wheat cooked with Vermont maple syrup

Homemade toasted granola with milk
\$15

with fresh berries or bananas \$19

Freshly Squeezed Juice

Orange juice, ruby red grapefruit juice or juice of the day

\$12

Fresh Fruit

choice of:

Bowl of fresh berries with greek yogurt

Seasonal fruit plate

Ruby red grapefruit sections

\$18

Breakfast Parfait

Seasonal fruit topped with organic yogurt, homemade granola and apple blossom honey
or

Homemade Bircher Muesli

Organic oats with New York apples, hazelnuts, dried fruit and cream

\$19

THE COMPLETE BREAKFAST

The Spa

Freshly squeezed Florida orange or ruby red grapefruit juice

Homemade bircher muesli with New York apples, almonds, dried and fresh fruit

Croissant or toasted breads with preserves, hazelnut butter and honey

brewed coffee, selection of tea or milk

\$35

Japanese

grilled salmon, Onsen egg, miso soup, pickled vegetables, toasted seaweed, steamed spinach, steamed rice

green tea

\$45

Fifth Avenue Continental

Freshly squeezed Florida orange or ruby red grapefruit juice

Pastry basket filled with croissants, muffins, danish and toasted breads

Vermont cheddar and ham, preserves, hazelnut butter and honey

brewed coffee, selection of tea or milk

\$34

The Plaza-American

Freshly squeezed Florida orange or ruby red grapefruit juice

Two organic eggs, any style, with golden roasted potatoes

Applewood smoked bacon, organic sausage or ham

Croissant or toasted breads with preserves, hazelnut butter and honey

brewed coffee, selection of tea or milk

\$40

ORGANIC EGGS AND SPECIALTY BREAKFASTS

The Classics

choice of:

Two eggs any style with Applewood smoked bacon, organic sausage or ham, golden roasted potatoes and toasted breads

Buttermilk Irish oatmeal pancakes with roasted New York apples, Vermont maple syrup, cinnamon sauce

Brioche French toast with Hawaiian gold pineapple, passion fruit caramel sauce

Catskill smoked salmon with cream cheese and toasted bagels

Golden frittata with mixed mushrooms, golden roasted potatoes, scallion, tomato, basil and toasted breads

\$26

The Plaza Eggs Benedict

choice of:

Classic applewood smoked back bacon with hollandaise sauce on toasted muffin

Catskill smoked salmon, spinach, tomato, hollandaise sauce on toasted muffin

\$30

The New Yorker

choice of:

Pan seared Angus beef tenderloin with two eggs, any style, golden roasted potatoes, béarnaise sauce, pastries or toasted breads with preserves

French omelet with Maine lump and peekytoe crab with green asparagus, shitake mushrooms, golden roasted potatoes, pastries or toasted breads with preserves

\$40

Fresh Baked Pastries or Toast

choice of three:

Golden raisin scone, Butter croissant, Pain au chocolat, Cheese danish, Apricot danish, Bran muffin, Blueberry coffeecake muffin, Banana chocolate muffin, Sourdough, Rye, Whole grain toast

\$15

Accompaniments

Organic yogurt, Cottage cheese

Applewood smoked bacon, Applewood smoked back bacon
Vermont ham or sausage, Chicken sausage

Golden roasted potatoes, Sautéed mixed mushrooms, Green asparagus

\$14

BEVERAGES

Hot Beverages

The Plaza tea selection
illy brewed coffee, Cappuccino, Café latté
Ghirardelli hot chocolate

\$12

Our Homemade Energy Drink

Made with organic seasonal fruit,
Local yogurt, flax and pumpkin seeds and
powdered green vegetables

\$14

Milk and Juice

Skim, Low fat or Whole milk, Organic soy milk
Apple, Cranberry, Carrot, Tomato or V8 juice

\$12

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Created using fresh and nutritionally balanced ingredients, The Plaza Lifestyle Cuisine dishes contribute to optimal health and wellness.