

essensia
RESTAURANT & BAR

SUNDAY BRUNCH

11:00 AM - 2:30 PM

PER PERSON 65

KIDS 12 AND UNDER 29

BOTTOMLESS MIMOSAS OR BELLINIS (2 HOURS) 35

BREAKFAST STATION

BREADS & PASTRIES

selection of breads, bagels,
homemade banana & zucchini
bread, butter & chocolate
croissants, muffins, danishes

FROM THE GRIDDLE

orange blossom French toast,
Belgian waffles, spinach frittata

SEASONAL FRUITS & BERRIES

EGGS & MEATS

scrambled free-range eggs,
applewood-smoked bacon,
chicken-apple sausage

CHARCUTERIE BOARD

speck Alto Adige, sopressata
dolce, mortadella al pistacchio,
capocollo, Camembert,
Gorgonzola, Manchego,
smoked gouda

SMOKED SALMON BAR

whipped cream cheese,
red onions, tomatoes, capers,
cucumber, lemon

OMELET STATION

EGGS ANY STYLE

fresh cracked eggs or egg whites
choice of: cheddar, feta, tomatoes,
mushroom, onions, peppers,
spinach, ham, bacon, or
chicken sausage

SALAD STATION

SIGNATURE KALE & ROMAINE CAESAR

rosemary croutons, parmigiano
Reggiano, Caesar dressing, toasted
pepitas

TOMATO CAPRESE SALAD

vine-ripped tomatoes, mozzarella, basil,
extra virgin oil, balsamic vinaigrette

ROASTED BEET & ORANGE SALAD

watercress, goat cheese,
raspberry-balsamic reduction

ROASTED CHICKEN SALAD

fennel, onion, pistachio, cranberries,
oregano, thyme, Agrumato lemon oil

TRICOLOR QUINOA TABBOULEH

heirloom tomatoes, red onion,
cucumbers, cilantro, lemon juice,
olive oil

SEAFOOD STATION

TROPICAL SHRIMP CEVICHE (GF)

Florida gulf shrimp, mango, avocado,
leche de tigre, cilantro

TUNA TARTARE (GF)

yellowfin tuna, candied ginger,
Fresno pepper, Asian-pickled pear,
avocado, ponzu dressing, taro chips

JUMBO SHRIMP COCKTAIL

cocktail sauce, horseradish sauce

DESSERT STATION

ASSORTED CUPCAKES

MINI FRUIT + KEY LIME TARTS

MINI GUAVA CHEESECAKE

ASSORTED DESSERT SHOTS

YOGURT PARFAIT

CHIA PUDDING PARFAIT

KITCHEN TO TABLE
CHOICE OF 1 ITEM PER PERSON

AÇAÍ BOWL (V, GF, N)

mixed berries, banana, dates,
almond butter, hemp seeds,
coconut flakes

EGGS BENEDICT

2 poached eggs, hollandaise sauce,
Canadian bacon, avocado

AVOCADO GARDEN TOAST
(V, GF TOAST OPTIONAL)

2 poached eggs, beet hummus,
watermelon radish, harissa, black
sesame seeds, sourdough bread

RIGATONI CRUDAIOLA

heirloom cherry tomatoes, extra
virgin olive oil, garlic, basil,
local burrata

COCONUT & LEMONGRASS

MUSSELS (GF TOAST OPTIONAL)

P.E.I. mussels, lemongrass broth,
micro cilantro, baguette

SMOKED SALMON FLATBREAD

dill cream cheese, pickled onions,
capers

MARGHERITA FLATBREAD

mozzarella, pomodoro, basil

GRILLED MUSHROOM FLATBREAD

Gratitude Garden mushrooms,
Florida heirloom tomatoes, crème
fraîche, fragrant herbs

PALMS BURGER

Florida grass-fed beef, cheddar,
bibb lettuce, onion, tomato,
brioche bun, natural fries or sweet
potato fries

STEAK & EGGS (GF) +8

two eggs any style, C.A.B. hanger
steak, broccolini, hollandaise
sauce, natural fries or sweet
potato fries

(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

A 20% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK