

# essensia

RESTAURANT & BAR

## SUNDAY BRUNCH

11:30 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-ripened 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 CHEESECAKES

#### ASSORTED MINI DESSERTS

#### 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