

ROYCE MARKET BRUNCH 58.

APPETIZER PLATE to include:

AHI TUNA TARTARE *yuzu dressing*

CRAB CAKE *basil aioli*

STEAK TARTARE *classic garniture*

HEIRLOOM TOMATOES *goat cheese crostini*

LOBSTER SALAD *thai dressing*

ENTRÉE served with truffled hash browns & market vegetables

CHOICE OF:

OMELET *cantal cheese, tomato, avocado, petite salad*

or

EGGS BENEDICT *cotto ham, bearnaise, petite salad*

or

WOOD-GRILLED SALMON *spring vegetable assortment*

or

WOOD-GRILLED RIBEYE *pomme puree, chimichurri*

or

BRIOCHE FRENCH TOAST *roasted apples, spiced maple syrup*

or

"THE HANGOVER" SANDWICH *scrambled eggs, cheddar, pancetta, crème fraiche, baguette*

or

JIDORI CHICKEN CAESAR *baby gem lettuce, parmesan*

DESSERT BUFFET