



essensia
THE PURE ESSENCE
OF TASTE

BEVERAGES

BREAKFAST SMOOTHIE

Natural Yogurt Blended with Fresh Organic Fruits of the Season. Choose any Combination of Mango, Strawberries, Blueberries, Bananas, Raspberries, or Pineapple
\$6

STARBUCKS ORGANIC COFFEE, TAZO TEA, MILK, HOT CHOCOLATE, CHOCOLATE MILK
\$3

ESPRESSO
\$4

CAPPUCCINO
\$5

LATTE
\$5

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE
\$4

TOMATO, APPLE OR PINEAPPLE JUICE
\$4

BLACK OR GREEN PASSION ICED TEA
\$3

EVIAN WATER
\$4 small
\$8 large

BADOIT SPARKLING WATER
\$4 small
\$8 large

SOFT DRINKS
\$3

SUNDAY BRUNCH

BREAKFAST BUFFET

Fresh Seasonal Fruits and Berries, Yogurt Parfaits, Hot and Cold Cereals, Meats and Cheeses, Smoked Salmon and Bagels, House Baked Pastries & Breads, Quiches, Scrambled Eggs, Bacon, Chicken-Apple Sausage, Breakfast Potatoes, Made-to-Order Omelets and Belgian Waffles. Includes Fresh Squeezed Orange or Grapefruit Juice, Starbucks Organic Coffee or Tazo Teas

PER PERSON...\$24 PER CHILD (10 YEARS AND UNDER)...\$12

BRUNCH A LA CARTE

FARM EGGS

BAKED THREE EGG FRITATTA.....\$14
Roasted Eggplant, Summer Squash, Red Bell Pepper, Sundried Tomato, Crisp Pancetta and Cave Aged Goat Cheese

GRILLED EGG PANINI.....\$14
Hot Press Panini Bread, Scrambled Eggs, Griddled Black Forest Ham, Melted Fontina Cheese, Roasted Fingerling Potatoes

YOUR CHOICE OMELET.....\$18
Fresh Eggs, Egg Whites or Egg Beaters with Your Choice of Three of the Following: Cheddar Cheese, Swiss Cheese, Feta Cheese, Organic Spinach, Mushrooms, Peppers, Onions, Tomatoes, Ham, Artichoke Hearts, Black Olives. Served with Bacon or Chicken-Apple Sausage, Toast and Potatoes

EGGS BENEDICT TRIO.....\$20
Classic Eggs Benedict with Canadian Bacon, Jumbo Lump Crab with Spinach, and Smoked Salmon with Avocado, Poached Eggs, Toasted English Muffin, Lemon Hollandaise and Roasted Fingerling Potatoes

PETIT ANGUS BEEF TENDERLOIN MEDALLIONS.....\$18
Chorizo and Yukon Gold Potato Hash Browns and 2 Eggs Any Style

BAKERY & GRIDDLE

BELGIAN WAFFLES.....\$14
Seasonal Mixed Berries and Maple Sweet Cream

PANCAKES WITH MIXED BERRIES.....\$15
Choice of Plain, Blueberry, or Raspberry Filling Served with Seasonal Fresh Fruit, Pure Vermont Maple Syrup and Honey Butter

WHITE, MULTI-GRAIN OR WHOLE WHEAT TOAST OR ENGLISH MUFFIN..... \$6
Butter, Assorted Preserves and Honey

TOASTED BAGEL AND CREAM CHEESE.....\$6

HOUSE BAKED FRESH PASTRY BASKET (CHOICE OF TWO)..... \$6
Lemon Blueberry Danish, Country or Wheat Bread, Butter Croissants, Chocolate Croissants, Chef's Daily Fresh Bread Selections

OCEANS & RIVERS

JAVA CRAB SALAD, ROASTED BEETS AND AVOCADO.....\$20
4 oz. Java Super Lump Crab Meat, Bibb Lettuce, Crème Fraiche, Spicy Cilantro Lime Dressing

MAHI SANDWICH.....\$16
Grilled Pineapple, Miso Aioli, Lettuce, Tomato, Grilled Sweet Onion

LOBSTER BLT CLUB.....\$18
Maine Lobster with Bibb Lettuce, Beefsteak Tomatoes, Apple Smoked Bacon and Avocado on Texas Toast with Lemon Dill Mayonnaise

FARM & FIELD

HEIRLOOM TOMATO AND ROASTED BEET SALAD.....\$16
Local Burrata, Arugula, Pistachio Oil, Fig Balsamic, Basil

KATAIFI WRAPPED WARM GOAT CHEESE.....\$14
Paradise Farms Baby Brasica Mix, Organic Berries, Fennel, Candied Pine Nuts, Grapefruit Tarragon Vinaigrette

GRILLED SKIRT STEAK.....\$20
Mashed Potatoes, Roasted Asparagus, Port Peppercorn Sauce

ORGANIC CHICKEN SALAD WITH BABY GREENS.....\$14
Chopped Roasted Chicken, Roasted Fennel, Red Onions, Dried Cranberries, Pistachios and Thyme in Lemon Aioli with Baby Green Salad

PALMS BURGER.....\$12
Certified Angus Beef Patty Grilled to Your Specifications on a Toasted Kaiser Roll, Lettuce, Tomato, and Your Choice of Swiss, Cheddar or Monterey Jack cheese

BISTRO BURGER.....\$14
Certified Angus Beef Patty Grilled to Your Specifications with Caramelized Onion, Melted Cambozola Cheese, Sautéed Mushrooms and Dijon Mayonnaise

MARGARITA FLATBREAD PIZZA.....\$14
Organic Tomatoes, Buffalo Mozzarella, Fresh Basil

FRUIT & CEREAL

SEASONAL FRESH FRUIT.....\$10
Bowl of Season's Best Fruit with Cottage Cheese

NATURAL PLAIN OR VANILLA YOGURT.....\$5

HOT OR COLD CEREAL WITH WHOLE OR SKIM MILK.....\$6



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COCKTAILS

MIMOSA
Fresh Squeezed Orange Juice and Prosecco
\$10

CLASSIC BELLINI
Peach Puree and Prosecco
\$10

BLUEBERRY BELLINI
Muddled Blueberries, Simple Syrup and Prosecco
\$12

ISLAND BELLINI
Passion Fruit Puree, Pineapple Juice, Coconut Rum and Prosecco
\$12

BLOODY MARY
Ty Ku Vodka Infused with our Secret Blend of Fresh Ingredients Including Green Peppers, Jalapenos, Garlic and Onion
\$12

PALMS MOJITO
Flor de Caña 4-year Old Rum, Lime, Sugar, Fresh Muddled Mint Topped with Soda
\$12

BUBBLY

COL DE' SALICI PROSECCO
\$10 glass
\$38 bottle

CHANDON ROSE BRUT
\$10 glass
\$38 bottle