



B R E A K F A S T



The Palace Grand Breakfast Buffet 38 per person

Scrambled Eggs, Pancakes, Apple Wood Smoked Bacon, Chef's Breakfast Classic, Roasted Market Vegetables, Fresh Fruit, Whole Seasonal Fruit, Greek Yogurt Parfait, House Baked Pastries, Bagels, Assorted Cereals, Oatmeal, Smoked Salmon, Artisan Cheeses, Charcuterie, Fresh Orange Juice, Coffee, Decaffeinated Coffee or Tea

Continental Breakfast 28 per person
(19 for children 5 to 12 years of age)

À la Carte Entrées

American Breakfast 24

Two Eggs any style, Breakfast Potatoes, Toy Box Tomato Salad, choice of Bacon, Chicken Apple Sausage or Canadian Ham

Multigrain Pancakes 20

Granny Smith Apple Chutney, Candied Walnuts

Lemon Poppy Seed Waffles 20

Citrus Marinated Strawberries, Whipped Ricotta, Crystallized Basil

Farmers Market Vegetable Egg White Omelet 22

Portobello Mushroom Adobo, Spinach, Cherry Tomatoes

Soft Scrambled Organic Eggs 22

Mt. Tam Cheese, Truffle Butter, Chives, Grilled Ciabatta

Dungeness Crab Benedict 33

Garlic Spinach, Warm Dungeness Crab Salad, Poached Organic Eggs, Truffle Hollandaise

Straus Greek or Plain Yogurt 15

Fresh Berries, Organic Granola

À la Carte Sides

Assorted Cold Cereal or Organic Granola 9

Steel Cut Oatmeal with Apple Compote, Golden Raisins 15

Palace Bakery or Bread Basket 12

Fresh Fruit 14

Apple Wood Smoked Bacon 9

Chicken Apple Sausage 9

Breakfast Potatoes 9

Beverages

Juices 7

Freshly Squeezed Orange, Grapefruit, Apple, Tomato, V-8, Cranberry, Pineapple or Prune Juice

Milk (Whole, 2%, Non-Fat or Soy) 6

Coffee, Decaffeinated Coffee 6

Tea, Decaffeinated Tea 6

Hot Chocolate 6

Espresso, Cappuccino, Café Latte, Mocha 7

Mimosa or Sparkling Wine 14

15% gratuity will be added to parties of six or more.

Consuming raw or under cooked beef, poultry, seafood, shellfish and eggs may increase your chances of a foodborne illness.
All food and beverage consumed in The Garden Court, must be purchased through this venue.