

SWEET

Clement Pastry Basket 22

chef's selection of croissant, chocolate croissant, mini-Danish, brioche and selection of jams

House Made Citrus Granola 28

yogurt, organic berries

French Toast 32

hazelnut, chocolate, banana

Classic Buttermilk Pancake 32

choice of blueberry, banana pecan, chocolate chip

Malted Waffle Stack 32

berries, coconut whip, maple

SAVORY

Peninsula Salad 31

roasted cauliflower, yellow beets, goat cheese, savory granola

Tuna Poke Bowl 29

avocado, chili, mango, cilantro, radish, cucumber, edamame, seaweed salad

Avocado Toast 32

pickled radish, pickled jalapeño

Catskills Smoked Salmon 36

bagel, cream cheese, capers, onion

Organic Cage Free Truffle Egg Omelet 62

fresh shaved truffle

Eggs Benedict 34

canadian bacon, hollandaise, preserved shaved truffle

Eggs Norwegian 34

catskill smoked salmon, poached egg, english muffin, roe, hollandaise

Clement Burger 40

wagyu, brioche bun, tartar sauce, Boston bibb, tomato, fries

Steak and Eggs 63

6oz farm raised beef tenderloin, farm egg any style, crispy potato

CHEF'S SPECIAL

Korean Style Chicken & Cheddar Scallion Waffle 38

Brooklyn hot honey, classic slaw

Benedict Royale 56

lobster, fresh shaved truffle, truffle hollandaise

XL Sundae 51

vanilla, chocolate, strawberry, Chantilly, chocolate sauce, brownie bite

PENINSULA BRUNCH FAMILY STYLE EXPERIENCE

75 PER PERSON (MINIMUM 2 PEOPLE OR MORE)

INCLUDES:

Clement Pastry Basket

chef's selection of croissant, chocolate croissant, mini-Danish, toast and selection of jams

🍷 Coconut Chia Seed Pudding

mango, raspberry, lime, pecan, blueberry, mint

🍷 Seasonal Sliced Fruit

melons, pineapple, fresh berries

Tuna Poke Bowl

avocado, chili, mango, cilantro, radish, cucumber, edamame, seaweed salad

Peninsula Salad

roasted cauliflower, yellow beets, goat cheese, savory granola

Eggs Norwegian

catskill smoked salmon, poached egg, english muffin, roe, hollandaise

Griddle Duo

waffle, buttermilk pancake, berries, maple

Korean Style Chicken

Brooklyn hot honey, classic slaw

CLASSIC COCKTAILS 26 MAKE IT BOTTOMLESS FOR 2 HOURS AT \$68 PER PERSON

Mimosa

organic fresh orange juice, Champagne Deutz brut 'The Peninsula'

Bloody Mary

Tito's Handmade Vodka, tomato juice, Worcestershire sauce, black pepper, tabasco sauce

Bellini

organic Georgia peach purée, Champagne Deutz brut 'The Peninsula'

CHAMPAGNE BOTTOMLESS 95

Louis Roederer, Brut Collection, MV

CHAMPAGNE

Deutz 'The Peninsula Brut', NV
Louis Roederer, Brut Collection, MV
Billecart-Salmon, Rosé Brut, NV
Duval-Leroy, Blanc de Blancs, 2008

GL	BTL
38	175
42	210
58	275
62	280