



Brunch Menu

Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

FRIED CALAMARI...29

Green Onions/ Fresno Pepper / Spicy Aioli

SEARED FOIE GRAS...38

Preserved Figs / PX Sherry Reduction / Quince

TUNA TARTARE...32

Avocado / Tobiko / Crispy Wonton

BEEF CARPACCIO...34

Caper Berries / Shaved Parmesan / Cured Egg

ESCARGOT BOURGUIGNONNE...29

Garlic Herb Butter / Pernod / Crostini

OSETRA CAVIAR...60

Pâte à Choux / Crème Fraîche

Main Courses

DAY BOAT SCALLOPS ...59

Artichoke Purée / Tomato Jam / Garlic Chips

CRAB CAKE BENEDICT...35

English Muffin / Poached Egg / Crispy Potatoes
Hollandaise

DOVER SOLE...71

Spaghetti Squash / Brown Butter Capers Sauce

PORK DUO...56

Tenderloin & Belly / Soubise Purée / Roasted Fennel

CORNISH HEN...39

Creamy Swiss Chard / Roasted Potatoes / Natural Jus

FILET MIGNON & EGGS...45

Poached Egg / Sautéed Spinach / Crispy Potatoes
Hollandaise

OVOKA FARM WAGYU BURGER...35

Onion-Bacon Jam / Taleggio Fondue
Truffle Parmesan Potatoes

PUMPKIN RAVIOLONI ...45

Sage Brown Butter / Black Truffles

Cheeses & Desserts

CHEESE & CHARCUTERIE PLATE...25

Chef's Selection of Artisanal Cheeses & Charcuterie

BAKED ALASKA...18

Vanilla Ice Cream / Italian Merengue / Cherry Sauce

PUMPKIN ROULADE...18

Candied Pepitas / Cream Cheese Frosting
Bourbon Caramel Whipped Cream

CHOCOLATE DOME...18

Raspberry Mousse / Chocolate Crèmeux
Raspberry Gel

GELATO & SORBET...18

Fresh Berries