



BRUNCH

Lunch served only Sunday from 11:30 a.m. – 2:30pm

Appetizer

Bay Scallop Ceviche

chilled on the half shell with sea beans, tomato,
coriander

Chilled East and West Coast Oysters

East Coast Wellfleet and West Coast Shigoku oysters,
chilled on the half shell with lemon pepper granita

Pork Belly

smoked and slow roasted Niman Ranch pork, poached egg, soft
white polenta, candied kumquats, pork jus

Crisp Duck Egg

creamy spinach, duck foie gras sauce,
Sauternes pickled baby onion

Smoked Salmon

applewood house smoked salmon,
wild trout caviar, Yukon Gold potato, lemon,
crème fraîche, pumpernickel, herb leaves

Foie Gras Duet

classic pressed terrine of La Belle Farms,
parfait with Hudson Valley Farm, cider,
walnut and warm brioche

Pear Salad

roasted Anjou pear, curly frisee, cider vinaigrette,
toasted pumpkin seeds, glazed bacon,
warm goat cheese fondue

Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,
Cognac gelée, traditional garnish, toast points

Main Course

French Onion Omelet

farm eggs, three varieties of caramelized onion,
brandy flambé, gruyere crust,
rosemary roasted marble potatoes

Niman Ranch Steak

char-grilled sliced strip steak,
red wine mushroom Marmalade
and smoked potato purée

Nova Scotia Lobster

butter poached lobster tail and lobster
grilled cheese duet, summer corn and snap pea salad
\$7.00 supplement

Crescent Farms Duck

apple-honey and spice crusted breast,
roasted root vegetables and farro,
wild huckleberry sauce

Waffle Eggs Benedict

poached eggs, oatmeal and grain waffle, lightly smoked ham loin,
classic lemon hollandaise

Golden Pancakes

buttermilk pancakes, gold dusted milk chocolate, caramelized
hazelnuts, smokey bacon,
Vermont maple syrup

King Salmon

organic Pacific salmon seared a la plancha,
Meyer lemon, mushroom ~ miso consommé,
bok choy, aromatic jasmine rice

Branzino

Mediterranean sea bass fillet, wild shrimp crust, lemon, olive oil and
saffron nage, classic Romesco sauce, zucchini

Mushroom Wellington

vegetarian roasted mushroom,
truffled mushroom duxelles,
crisp puff pastry, vegetarian bordelaise

Caviar Service

Caspian Golden Osetra, *Acipenser Gueldenstaedtii*, (Germany)

\$180.00 per ounce

Siberian Sturgeon, *Acipenser Baerii*, (Germany)

\$95.00 per ounce

each served with traditional garniture, toast points, tiny corn pancakes

Fixed Price \$60.00 per person

Appetizer and Main Course

Executive Chef Brad Steelman and Staff