

## Brunch

### For Entire Table Only

3 Courses \$49 with Coffee and Juice

Mesclun Greens

Or

Baby Arugula

Or

Smoked Salmon Toast, Avocado

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Grilled Shrimp, Basmati, Asparagus

Or

Grilled King Salmon, Asparagus, Artichokes

Or

Beef Striploin, Carrots, Parsnips, Ramps

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Shortcake

Strawberry Rhubarb Compote, Quark Sorbet

Or

Citrus Cheesecake

Stewed Blueberries, Cocoa Nib Macaron

### CLASSIC BRUNCH COCKTAILS

Bloody Mary		\$16
“Mimosa”	Freshly squeezed Orange Juice and Prosecco	\$16
“Bellini”	Pol Roger Champagne and Peach Liquor	\$31

### CHAMPAGNES & SPARKLINGS

Pol Roger, Brut, Champagne	N.V.	\$29
Adami, Prosecco	2016	\$16

### WHITE

Olivier Leflaive, Bourgogne, Les Setilles, FR, 2016		\$17
Domaine Perriere, Sancerre, Loire, FR 2017		\$18

### ROSE

Copain, Pinot Noir, Mendocino County, CA, 2018		\$16
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### RED

Cuvelier Los Andes, Malbec Blend, Menoza, AR, 2013		\$18
Etude, Pinot Noir		
Grace Benoist Ranch, Carneros, CA, 2016		\$18

*An extensive wine list is available*

## STARTERS

Fresh Fruits, Vanilla Yogurt*		
Pistachio Date Bread		\$9
Buttermilk Pancakes*		
Rhubarb Compote, Whipped Crème Fraiche		\$13
Mesclun Greens**/#		
Red Wine Vinaigrette		\$13
Baby Arugula**/#		
Olive Oil, Balsamico		\$13
Cipollini Onion Soup*		
Baguette Croutons, Comte		\$15
Romaine Salad**/#		
Beets, Artichokes, Radish, Parmesan		\$15
Smoked Salmon Toast		
Avocado, Cucumber, Radish		\$17
Grilled Shrimp**		
Chile Sauce, Garlic, Almond		\$13
Wild Burgundy Snails**		\$18
Maitakes, Garlic Butter		

## MAIN COURSE

Mushroom and Chevre Frittata**/#		
Arugula Salad		\$21
Perigord Black Truffle Omelet**/#		
Tomato Stew, Arugula Salad		\$25
Country Salad**		
Prosciutto, Asparagus, Sunny Side Egg		\$21
Boneless Duck Confit**/#		
Fresh Bean Ragout, Piquillo, Swiss Chard		\$27
Fresh Pasta*		
Piquillo, Artichokes, Parmesan		\$26
Grilled Half Lobster**		
Basmati, Broccolini, Lemon Caper Butter Sauce		M.P.
Grilled King Salmon**/#		
Asparagus, Artichokes, Mustard Glaze		\$20/\$34
Grilled Lamb Leg**		
Garlic Herb Potato Puree, Asparagus, Mushrooms		\$33
Chef, Jeffrey Thompson		
Vegetarian*		
Gluten Free**		
Health Conscious, Starch Free#		

**All prices are exclusive of service**