

Brunch

For Entire Table Only

3 Courses \$54 with Coffee and Juice

Mesclun Greens

Or

Baby Arugula

Or

Gazpacho, Baguette Croutons

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Grilled Scallops, Potato, Spinach

Or

Striped Bass, Sunchokes, Carrots

Or

Lamb Loin, Fregola, Bok Choy

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Citrus Crepes

Peach Compote, Pistachio, Quark Sorbet

Or

Hazelnut Financier

Fig, Clementine, White Chocolate Sorbet

CLASSIC BRUNCH COCKTAILS

Bloody Mary		\$18
“Mimosa”	Freshly squeezed Orange Juice and Prosecco	\$18
“Bellini”	Pol Roger Champagne and Peach Liquor	\$31

CHAMPAGNES & SPARKLINGS

Pol Roger, Brut, Champagne	N.V.	\$29
Adami, Prosecco	2016	\$16
Raventos I Blanc 'de Nit' Rosado Cava, Penedes	2016	\$18

WHITE

J. de Villebois, Sancerre, Loire Valley, FR	2018	\$16
Marco Felluga, Mongris Pinot Grigio, Collio, Friuli, IT	2017	\$13
Olivier Leflaive, Bourgogne, Les Setilles, FR	2016	\$17
Ramey, Russian River Valley, Sonoma County, CA	2015	\$22

ROSE

JCB, Rose de Provence, No 5	2018	\$16
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RED

Château Bellegrave, Meritage Blend, Bordeaux, FR	2016	\$16
Cuvelier Los Andes, Malbec Blend, Mendoza, AR	2013	\$18
Domaine Marcoux, Côtes du Rhône, Rhône Valley, FR	2016	\$18
Foley Johnson, Cab. Sauvignon, Napa Valley, CA	2015	\$22
Lange, Fly Line, Pinot Noir, Willamette Valley, OR	2017	\$16

An extensive wine list is available

STARTERS

Vanilla Yogurt Parfait*		
Pistachio Date Bread		\$11
Buttermilk Pancakes*		
Peach Compote, Crème Fraiche		\$12
Mesclun Greens***/##		
Red Wine Vinaigrette		\$13
Baby Arugula***/##		
Olive Oil, Balsamico		\$13
Gazpacho*		
Baguette Croutons		\$11
Heirloom Tomatoes**/**		
Burratini, Cucumber, Radish		\$17
Half Dozen Local Oysters		
Ginger Dressing		\$20
Smoked Salmon Roll**		
Citrus Dipping Sauce		\$14
Beef Carpaccio**		
Frisee, Artichokes, Pickled Shallot		\$20

MAIN COURSE

Frittata with Ratatouille and Black Truffle**/**		
Fingerlings, Arugula		\$25
Poached Eggs**/#		
Wheat Toast, Avocado, Kale		\$22
Slab Bacon		
Poached Egg, Artichoke, Radish		\$23
Pressed Duck Confit**		
Fingerlings, Frisee, Sunny Side Egg		\$27
Soft Shell Crabs		
Corn and Tomato Vinaigrette		\$21
Fresh Pasta*		
Mushrooms, Roasted Tomatoes, Capers		\$26
Grilled Scallops and Shrimp**/#		
Potato, Spinach, Tomato Fennel Broth		\$27
Grilled Swordfish**/#		
Squash, Artichokes, Tomato Vinaigrette		\$28
Grilled Buffalo Ribeye**/#		
Ratatouille, Broccolini, Chimichurri		\$28
Chef, Jeffrey Thompson		
Vegetarian*		
Gluten Free**		
Health Conscious, Starch Free#		

All prices are exclusive of service