



MOTHER'S DAY BRUNCH

STARTER

AN ASSORTMENT OF MUFFINS, SCONES,
AND FLAKY PASTRIES FOR THE TABLE

FIRST COURSE

(CHOOSE ONE)

AVOCADO TOAST

shaved radish • bacon-shallot crumble • herb salad

HOUSE SMOKED SALMON

asparagus • sauce gribiche • pea shoots

ORGANIC STRAWBERRIES & WHIPPED RICOTTA

Marcona almonds • wildflower honey • mint

ROASTED BEETS & BURRATA

prosciutto • bing cherries • hazelnut • balsamico

MAIN COURSE

(CHOOSE ONE)

SPRING ONION & GRUYERE QUICHE

parmesan-herb crust • maitake mushroom • frisee • crispy prosciutto

EGGS BENEDICT

smoked ham • buttermilk biscuit • bloomdale spinach • hollandaise • breakfast potatoes

LOCAL PETRALE SOLE

English peas • Nantes carrot • Dungeness crab risotto • fennel pollen

GRILLED WAGYU BAVETTE STEAK

grilled spring leeks • fava beans • fingerling potato • Dijon-herb butter

\$59 PER PERSON

*Tax & gratuity not included
iEat Rewards and Give Cards may not be redeemed*

EXECUTIVE CHEF kurt spataro • CHEF DE CUISINE aj. nist