brunch

BRUNCH/LUNCH WINES
PAIRING AVAILABLE 25

5 oz White - Cantina Lavis Pinot Grigio 10
Trentino | Italy | 2023

5 oz Red - Doña Paula Estate Malbec 10
Mendoza | Argentina | 2023

2 oz Dessert - Castello Della Sala 'Muffato' 10
Umbria | Italy | 2013

THREE COURSE - $30

1ST COURSE
(choice of)

ORGANIC SYMPHONY GREENS
Organic greens, grape tomato, strawberries, orange, radish, pumpkin seeds, cucumber citrus dressing and balsamic glaze.

GRANOLA AND FRUIT YOGURT BOWL
Greek yogurt, house-toasted granola, seasonal berries and honey.

ADD-ONS **PANCAKES (3)** 6 · **TRENCH TOAST (2)** 6 · **WAFFLES (2)** 5
SERVED WITH MIXED BERRIES, ICING SUGAR, WHIPPED CREAM AND MAPLE SYRUP.

2ND COURSE
(choice of)

TITANIC
Two poached eggs, hollandaise, house-made scones; Choice of bacon, prosciutto, or smoked salmon (+2), fresh fruit.

DUCK CONFIT HASH
Duck confit, red onion, green chili, broccolini, blackberry sauce, hashbrown and sunny-side egg.

ASPARAGUS GARDEN
Grilled asparagus, avocado, beets, orange, walnuts, honey, Parmigiano Reggiano and two sunny-side eggs.

3RD COURSE
(choice of)

SIGNATURE CHEESECAKE
Butter crust, baked cheese cake.

CLASSIC TIRAMISU
Espresso-soaked ladyfingers, rum, vanilla, mascarpone cream.

dinner

DINNER WINES
PAIRING AVAILABLE 25

5 oz White - Cantina Lavis Pinot Grigio 10
Trentino | Italy | 2023

5 oz Red - Doña Paula Estate Malbec 10
Mendoza | Argentina | 2023

2 oz Dessert - Castello Della Sala 'Muffato' 10
Umbria | Italy | 2013

COCKTAILS
PAIRING AVAILABLE 25

Spike Lychee Tea 10
Gin, Soho Lychee, Chartreuse, Bitter Bianco, jasmine tea, lemon.

Diablo Blanco 10
Mezcal, peach, cynar, ginger, lime.

'515' Espresso Martini 10
Rye Vodka, Cloud House Cold Brew–Infused, rum liqueur, orange coffee oleo, espresso, lavender.

THREE COURSE - $45

1ST COURSE
(choice of)

SCALLOP CEVICHE Hokkaido scallops, jalapeño, cucumber, tomato, pickled shallot, cilantro and citrus.

SMOKED TUNA STEAK Double-smoked ahi tuna steak, mesquite seasoning, and housemade sriracha mayo.

ROASTED ACORN SQUASH Carrot-parsnip purée, sunchoke chips, pearl onions and croutons.

ADD-ONS **LOBSTER BISQUE** 12 · **FRENCH ONION SOUP** 8 · **BEET PUREE SPRING SALAD** 8

2ND COURSE
(choice of)

BRAISED BEEF CHEEK Wild mushrooms, truffle mashed potatoes and demi-glace.

UPGRADES 35

BEEF WELLINGTON 6 OZ WAGYU, CHESTNUT & MUSHROOM DEXELLE, CHERRY TOMATOES, CARROTS, JUS. **OR**
RIB EYE STEAK 12 OZ AAA RIBEYE, CHATEAU POTATOES, BROCCOLINI, JUS.

BONE-IN PORK CHOP Mashed potatoes, seasonal vegetables, brie and caramelized apple-mustard sauce.

CRISPY SKIN SALMON Roasted creamy potatoes, pea puree, edamame beans, mixed mushrooms and truffle oil.

ROASTED CAULIFLOWER STEAK Spiced cauliflower steak, carrot puree, pesto, roasted sunflower seeds, cherry tomatoes, broccolini.

3RD COURSE
(choice of)

SIGNATURE CHEESECAKE Butter crust, baked cheese cake.

CLASSIC TIRAMISU Espresso-soaked ladyfingers, rum, vanilla, mascarpone cream.

CRÊPES SUZETTE FLAMBÊ Roasted seasonal fruit, banana, whipped cream, beurre suzette, grand marnier 5