



Mother's Day Brunch

Starters

HAMACHI CRUDO

House Pickled Vegetables, Lemon Gastrique. 19

COMPRESSED CANTALOUPE

Burrata, Prosciutto di Parma, Micro Basil. 17

BEEF CARPACCIO

Avocado, Baby Greens, Truffle Vinaigrette, Jicama,
Parmesan and Shaved Black Truffles. 16

DIVER SCALLOP CEVICHE

Jicama, Scallion, Serrano, House Made Sesame Crackers. 22

SIGNATURE DUNGENESS CRAB CAKES

with Spicy Herbed Remoulade. 21

Soup & Salad

SIGNATURE CREAM OF GREEN CHILE. 8

CHILLED HEIRLOOM TOMATO GAZPACHO

English Cucumber, Sherry Vinegar. 8

CAESAR SALAD

Baby Romaine and Radicchio, Ricotta Salata,
Fried Polenta Croutons. 9

GREEN ROSETTE SALAD

Macadamia, Warm Goat Cheese Croquette, Red Wine Vinaigrette,
Sourdough Croutons, Pickled Beets. 9



Main

SOUS VIDE ORA KING SALMON

Fennel and Lentil Ragout, Tarragon Emulsion. 39

BEEF TENDERLOIN WELLINGTON

Mushroom Duxelle, Butter Poached Yukon Potato,
Glazed Pearl Onions, Port Reduction. 46

CHILEAN SEABASS

Asparagus Puree, Lemon Supreme,
Braised Leeks and Garbanzo Beans. 44

BEEF SHORT RIB AND SHIITAKE AGNOLOTTI

San Marzano Pomodoro, Genovese Basil Mascarpone,
Shaved Black Truffle. 42

ROASTED JIDORI HALF CHICKEN

"Brined and Twined", English Peas and
Morel Mushrooms, Pan Reduction. 39

PROSCIUTTO AND BLACK TRUFFLE EGGS BENEDICT

Traditional Hollandaise, Potato Pave. 22

PRAWNS AND SCALLOPS

Creole Dirty Rice, Tomato Confit, Scallion Foam. 36

RIBEYE 16 OZ

Spring Onions, Pommies Puree,
Green Herb Compound Butter. 45

BRAISED LAMB SHANK

Sweet Carrot Aioli, Glazed Mushrooms, Pommies Puree. 38

VEGETABLE RISOTTO

Spring Harvest Vegetables, Pan Roasted Mushrooms. 26

Dessert

TRES LECHES CAKE. 8

FRANGIPANE ECLAIR, Chocolate Mirror Glaze. 9

PINEAPPLE UPSIDE DOWN CARAMEL FLAN CAKE. 12

MACERATED STRAWBERRY AND BASIL MASCARPONE TART. 12