



## EASTER BRUNCH 2024

### STARTERS

- Spring Farm Salad** | Lettuces, Market Vegetables, Seeds, Goat Cheese, Citrus Vinaigrette
- Bluefin Crudo** | Tomato Vinaigrette, White Soy, Cucumber, Citrus, Finger Lime
- Avocado Toast** | Lime, Basil, Radish, Fresno Chile, Crispy Shallot Furikake
- Nori Buccatini** | Bonito Butter, Calabrian Chili, Garlic, Smoked Trout Roe, Sesame Bread Crumb
- Crispy Octopus** | Smoked Paprika, Morita Chili, Fingerling Potatoes, Celery, Lemon

### ENTRÉE

- Omelette** | Truffle Cream, Asparagus, Leek Fondue, Market Lettuces
  - Spring Cassoulet** | Confit Chicken, Fava, Poblano, Yuzu Kosho Butter, Kumquat
  - Eggs Benedict** | Smoked Salmon, Focaccia, Hollandaise, Herb Salad
  - Pork Schnitzel** | Mint Salsa Verde, Rhubarb, Herbs, Mustard Emulsion
  - Skirt Steak** | Chimichuri, French Fries, Aleppo Aioli
- Two-Course Brunch | 85

Chef | Javier Lopez  
2024 | Spring

### \*\*\*MENU SUBJECT TO CHANGE\*\*\*

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.