



EASTER BRUNCH 2023

STARTERS

Spring Farm Salad		Lettuces, Market Vegetables, Seeds, Goat Cheese, Kumquat Vinaigrette
Asparagus		Sabayon, Citrus, Almond, Herbs
Avocado Toast		Lime, Lemon Basil, Radish, Fresno Chile, Crispy Shallot Furikake
Casarecce Pasta		King Trumpet, Hazelnut, Truffle, Kale, Parmigiano-Reggiano, Green Garlic
Octopus		Smoked Paprika, Morita Chili, Fingerling Potatoes, Celery, Lemon

ENTRÉE

Omelette		Truffle Cream, Asparagus, Leek Fondue, Market Lettuces
Cassoulet		Linguica Sausage, Peas, Fava, Fennel, Crouton, Smoked Tomato Butter
Eggs Benedict		Smoked Salmon, English Muffin, Hollandaise, Herb Salad
Pork Schnitzel		Mint Salsa Verde, Rhubarb, Herb Salad, Mustard Emulsion
Skirt Steak		Chimichuri, French Fries, Aleppo Aioli
Two-Course Brunch		85

Chef | Javier Lopez
2023 | Spring

*****MENU ITEMS 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.