



MOTHER'S DAY BRUNCH 2018

FOR THE TABLE

Fresh Biscuits | Maple Butter

STARTERS

Brussels Sprouts | Sauce Gribiche, Aged Balsamic

Sugar Snap Peas | Smoked Yogurt, Blood Orange Kosho, Sesame, Spring Garlic

Avocado Toast | Lime, Shaved Radish, Jalapeño, Red Onion, Cilantro

Tomato | Féta, Red Onion, Cucumber, Lemon Basil

Smoked Salmon Tartine | Crème Fraîche, Dill, Caper Berry, Pickled Pearl Onion, Olive Oil

Butter Leaf | Pears, Blue Cheese, Toasted Pecans, Black Pepper

Burrata | Pistachio Pesto, Beets, Pomegranate Molasses, Grilled Bread

Additional First Course | 21

ENTRÉE

Omelette | Asparagus, Goat Cheese, Morel Cream

Eggs Benedict | Smoked Pork Belly, English Muffin, Hollandaise, Herb Salad

Shakshuka | Fried Egg, Féta, Parsley, Za'atar

Soft Scramble | Crème Fraîche, Chive, Green Olive Tapenade, Grilled Bread

Crispy Octopus | Fingerling Potato, Tomato, Coriander, Sherry

Bread Pudding | Dried Cherries, Chocolate, Maple Cream

Carbonara | Guanciale, Garlic, Parmesan

Flat Iron Steak & Eggs | Chimichurri, French Fries

Additional Second Course | 32

Two-Course Brunch | 55
Children under 12 | 30

Chef | Vartan Abgaryan
2018 | 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.