



MOTHER'S DAY BRUNCH 2022

11am-2:30pm

STARTERS

Burrata		Lettuces, Shaved Market Vegetables, Smoked Almonds, Lemon Vinaigrette
Fingerling Potato		Trout Roe, Egg, Leek, Bonito Butter, Lemon, Sesame Bread Crumbs, Dill
Avocado Toast		Lime, Lemon Basil, Radish, Crispy Shallot Furikake
Bucatini		Cacio e Pepe, Pecorino, English Pea, Lemon
Octopus		Black Garlic Aioli, Hazelnut Dukkah, Beets, Guajillo

ENTRÉE

Omelette		Truffle Cream, Asparagus, Leek Fondue, Market Lettuces
Cassoulet		Linguica Sausage, English Peas, Fava, Fennel, Smoked Tomato Butter
Eggs Benedict		Smoked Salmon, English Muffin, Hollandaise, Herb Salad
Pork Secreto		Mint Salsa Verde, Rhubarb, Herb Salad, Lemon Emulsion
Flat Iron Steak		Chimmichuri, French Fries, Aleppo Aioli
Two-Course Brunch		65

Chef | Javier Lopez
2022 | 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.