

FOUR-COURSE BRUNCH EXPERIENCE

POP, FIZZ, CLINK!

Bottomless Signature Mimosas +\$30

Dragon Fruit & Watermelon, Fresh Cucumber Mint,
Lavender Activated Charcoal Lemonade, Pineapple Jalapeño

SPECIALTY COCKTAIL

Where My Peeps At?

Volcan Blanco Tequila, Italicus, Fresh Coconut, Limoncello Sorbet \$16

TO START

Family-style

Oysters, Shrimp Cocktail, Crab Legs, Salmon Poke, Cheese & Charcuterie,
Mochi Donuts, Italian Mozzarella & Gruyère Grilled Cheese,
Heirloom Tomato Bisque, Cranberry & Pistachio Cheese Ball

FROM THE GARDEN

Family-style

Organic Baby Kale Salad Meyer Lemon Vinaigrette,
Charred Snap Peas, Cara Cara Orange, Goat Cheese, Sunflower Seeds

THE MAIN EVENT

Choice of one main entrée per person

Nutella French Toast Fluffy Thick-Cut Brioche,
Cognac Roasted Golden Apples, Cinnamon-Spiced Maple Syrup

Crab Cake Benedict Lump Crab and Shrimp, Poached Organic Eggs,
Toasted Brioche, Chipotle Hollandaise, Roasted Potatoes

Fried Chicken & Waffle Organic Half Chicken,
Honey Roasted Sriracha Glaze, Belgian Waffle, Smoked Maple Syrup

Icelandic Salmon 50/50 Mashed, Grilled Broccolini

Steak & Eggs Benedict Poached Eggs, Chimichurri,
Blistered Tomatoes, Hollandaise, Roasted Potatoes

Choice of: Filet Mignon or NY Strip

Lobster Benedict Poached Eggs, Hollandaise, Roasted Potatoes

Wild Mushroom Pappardelle Pasta

Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil

Miso-Marinated Chilean Sea Bass Black Thai Rice,
Grilled Broccolini, Sweet Chili Sauce

SWEET ENDINGS

Family-style

Four Layer Carrot Cake, Funfetti Cookie Sandwich,
Pineapple Upside Down Cake, Frozen Hot Chocolate,
Coconut-Mango Semi Freddo, Mini Cupcakes, Lemon Posset,
Strawberry and Cream Pavlova, and Macarons

\$92 PER PERSON

*Price doesn't include tax or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Easter