MOTHER'S DAY BRUNCH

May 12th, 2024

To start

Chef's selection of fresh and preserved fruits & vegetables

Cashew miso dip & fava bean hummus

Bone broth, herb bouquet, chile de árbol (vegan: mushroom broth)

Chino Farm's Chino eggs, kimchi, Bloomsdale spinach, crispy shallot

Choice of starter

Terrace grains, heirloom kale, soft boiled eggs, sungold tomatoes, pomegranate vinaigrette

Roasted beets, mandarin orange, onion caramel, feta

Stracciatella, trout roe, dill oil, sourdough

Melon gazpacho, Dungeness crab, cucumber relish, borage flowers

Ricotta toast, Wey Farms smoked salmon, preserved lemon, English pea salsa verde

Choice of entrée

Baked French toast, lemon curd, blueberry compote, rosemary streusel

Dungeness crab Benedict, wilted spinach, smoked hollandaise

Omelet, broccolini, Gruyère, Fra'Mani ham

Chickpea shakshuka, Chino Farms eggs, fennel, harissa, grilled bread

Ora King salmon, spring vegetables, roasted maitake broth

Lemon ricotta cappelletti, spring vegetable ragout, morel mushrooms, fermented honey

Lemongrass short rib, crispy Nishiki rice, chili crisp egg's, fermented cabbage, cilantro

24oz Flannery Farms dry aged bone-in rib eye, Chino Farms eggs, roasted heirloom potatoes, sauce bearnaise (\$95 supplement)

Dessert to share

Lemon Paris-Brest with marigold & whipped coconut ganache

Dark chocolate mousse with Earl Grey crémeux & flourless sponge

Blueberry almond tart with vanilla Bavarian cream, brown butter & toasted almond

\$195 per person Executive Chef Shaun Anthony



(\$95 supplement per person)

Oysters, shiso, preserved shallot,

Santa Barabra uni custard, pickled green strawberries, crunchy bread

Caledonian prawns, tomato jam, chervil

Scallop crudo, yuzu vinaigrette, pistachio, Aleppo pepper

Caviar service supplement, \$105 20z Kaluga caviar with blue corn jimmy cakes, egg Baveuse, chive, shallot

