

CAVIAR CREATIONS

- Egg Caviar
- Toasted Egg Yolk, Caviar with Herbs

APPETIZER

- Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 20
- Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish 29
- Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil 24
- Butternut Squash Minestrone, Sourdough Croutons, Basil 17
- Crispy Basil Salt and Pepper Calamari, Sweet Chili Dipping Sauce 19
- Caramelized Foie Gras, Lychee, Black Olive and Rose 28

SALAD

*Add Grilled Chicken 8, Sea Trout 10 or Shrimp 12*

- Frisée with Fresh Mozzarella, Mango, Black Olive 20
- Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons 19
- Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs 16
- Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing 25

PASTA AND PIZZA

- Rigatoni with Meatballs, Smoked Chili Tomato Sauce 25
- Fresh Tagliatelle with Clams, Chili, Parsley 25
- Black Truffle and Fontina Cheese Pizza 34
- Tomato, Fresh Mozzarella and Basil Pizza 18

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BRUNCH SPECIALTIES

- Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts and Fruit 14
- Buttermilk Pancakes, Banana and Maple Syrup 18
- Crunchy Spiced French Toast, Bacon, Fresh Berries and Maple Syrup 18
- Gruyere and Spinach Omelet, Pickled Green Chili and French Fries 20
- “Sunny Side Up” Frittata, Asparagus, Smoked Bacon and Dill 20
- Eggs Benedict, Roasted Potatoes and Tomatoes 24

FISH AND MEAT

- Crispy Fish Taco, Chipotle Sauce, Tangy Cabbage, Green Apple, Mint 22
- Seared Sea Trout, Carrot-Coconut Sauce, Baby Carrots and Basil 32
- Crackling Organic Chicken, Habanero Hot Sauce, Brussels Sprouts 30
- Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans 26
- Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries 30

BRUNCH BEVERAGES

GLS / CRF

- Lychee Raspberry Bellini 22 / 59
- Prosecco, Lychee, Raspberry*

- Grape Mimosa 22 / 59
- Prosecco, Concord Grape*

- Peach Bellini 15 / 45
- Prosecco, Fresh Peach Purée*

- Aperol Spritz 20 / 49
- Aperol, Prosecco, Soda, Orange, Mint*

PIMM’S CUP

16 / 39

*PIMM’S, Lemonade, Orange, Cucumber*

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang