

CAVIAR CREATIONS

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38

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
Thai Spiced Broccoli Soup with Coconut and Lime	15
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

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	19
Three Grain and Spinach, Tomatoes, Goat Cheese and Herbs	16
Heart of Lettuce, Blue Cheese Dressing, Spring Peas, Crispy Bacon	19
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	25

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
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress	14
<i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	
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
House Cured Sea Trout, Potato Latkes, Sour Cream and Chives	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
Spring Pea, Smoked Mozzarella, Pickled Chilies and Mint Pizza	26
Tomato, Fresh Mozzarella and Basil Pizza	18

FISH AND MEAT

Crispy Fish Sandwich, Spicy Slaw, Watercress	26
Slowly Cooked Sea Trout, Mashed Potatoes, Basil Vinaigrette	35
Crackling Organic Chicken, Habanero Hot Sauce, Spinach	32
Veal Milanese with Sweet Peas and Mint	26
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	30

BRUNCH BEVERAGES

GLS / CRF

Lychee Raspberry Bellini <i>Prosecco, Lychee, Raspberry</i>	22 / 59
Grape Mimosa <i>Prosecco, Concord Grape</i>	22 / 59
Peach Bellini <i>Prosecco, Fresh Peach Purée</i>	15 / 45
Aperol Spritz <i>Aperol, Prosecco, Soda, Orange, Mint</i>	20 / 49
PIMM'S CUP <i>PIMM'S, Lemonade, Orange, Cucumber</i>	16 / 39

WINE BY THE GLASS / CARAFE / BOTTLE

15 / 45 / 75

Spagnol Brut Col del Sas Conegliano Valdobbiadene Prosecco
Mount Riley Sauvignon Blanc 2017, Marlborough, New Zealand
Domaine des Mapliers Rosé Préférences 2016, Provence, France
Ruffino Riserva Ducale Chianti Classico DOCG Sangiovese 2014, Tuscany

Chef Jean-Georges Vongerichten

Executive Chef Dwayne Emuang