

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
Parsnip Soup with Coconut Froth, Lime and Mint	15
Crispy Calamari, Yuzu Dipping Sauce and Sesame	19
Foie Gras Brûlée, Spiced Fig Puree	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
Squash and Arugula, Pecorino, Lemon and Black Pepper	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
Tomato, Fresh Mozzarella, Chili and Basil Pizza	18

FISH AND MEAT

Crispy Fish Sandwich, Spicy Slaw, Watercress	26
Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	35
Crackling Organic Chicken, Spinach, Habanero Hot Sauce	32
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 <i>Prosecco, Lychee, Raspberry</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
New Paloma <i>Spicy Don Julio, Mezcal, Falernun, Lime, Pomelo, IPA</i>	20 / 45
Red Juice <i>Carrot, Beet, Orange, Lemon, Ginger</i>	12
Green Juice <i>Green Apple, Cucumber, Ginger, Lemon, Spinach, Kale</i>	12
Coconut Smoothie <i>Coconut, Coconut Water, Vanilla</i>	12

WINE BY THE GLASS / CARAFE / BOTTLE

15 / 45 / 75

Spagnol Brut Col del Sas Prosecco di Valdobbiadene 2017, Veneto, Italy
Mount Riley Sauvignon Blanc 2017, Marlborough, New Zealand
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, New Zealand
Château Pégau Cuvée Maclura GSM 2015, Rhône Valley, France

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla