

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	32
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Mushroom and Barley Soup, Kale, Celery Leaves	16
Crispy Calamari, Yuzu Dipping Sauce and Sesame	20
Seared Spiced Foie Gras, Cabbage, Grainy Mustard	30

SALAD

Add Grilled Chicken 8, Sea Trout 10 or Shrimp 12

Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
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	26

BRUNCH SPECIALTIES

Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts and Fruit	14
Buttermilk Pancakes, Banana and Maple Syrup	20
Crunchy Spiced French Toast, Bacon, Fresh Berries and Maple Syrup	20
Avocado on Toast, Chili Flakes, Olive Oil, Curly Cress	16
<i>Add Poached Eggs 8, House Cured Sea Trout 12</i>	
Gruyere and Spinach Omelet, Pickled Green Chili and French Fries	22
"Sunny Side Up" Frittata, Asparagus, Smoked Bacon and Dill	22
Eggs Benedict, Roasted Potatoes and Tomatoes	25
House Cured Sea Trout, Potato Latkes, Sour Cream and Chives	25

PASTA AND PIZZA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Tomato, Fresh Mozzarella, Chili and Basil Pizza	22

FISH AND MEAT

Crispy Fish Sandwich, Spicy Slaw, Watercress	26
Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	36
Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	28
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

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
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