

## 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
Butternut Squash Soup with Wild Mushrooms	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
Warm Three Grain with Mushrooms, Roasted Delicata Squash	20
Green Chili Dressing	
Endive and Pear, Black Pepper Buttermilk Dressing and Mint,	19
Puffed Quinoa	
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

Adami Extra Dry Dei Casel Prosecco di Valdobbiadene, Veneto, IT
Mount Riley Sauvignon Blanc 2018, Marlborough, NZ
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, NZ
Château Barreyres Cabernet Sauvignon 2014, Haut-Médoc, FR

Chef Jean-Georges Vongerichten

Executive Chef Lisa Revilla