

CÉPAGE

BRUNCH DU DIMANCHE

🌿 PETITES 🌿

OYSTERS *gf*

3 Raw Oysters. Lemon.
Our Mignonette 15
2019 SPARKLING

SMOKED SHRIMP *gf*

Ancho-Honey. Watermelon.
Avocado. Tajín 17
2020 MALBEC ROSÉ

"DEVILED" EGGS *v*

Shoyu Style. Deviled Aioli.
Truffle Pearls 15
2018 CABERNET FRANC

CAVIAR *gf*

The Caviar Co. Kaluga Caviar. 14g.
Egg. Crème Fraîche. Truffle.
Pecorino 49
2019 SPARKLING

BRIE & BAGUETTE

Triple Cream Brie. Mushroom.
Fennel. Saba. Arugula 15
2018 CABERNET FRANC

QUAIL *gf*

Dijon-Dill Glaze. Apple.
Fennel. Cucumber. Frisée 21
2020 CHARDONNAY

🌿 GRANDES 🌿

PORK BELLY BENEDICT

Baguette. Poached Egg. Hollandaise.
Mushroom. Fennel 23
2018 MALBEC

CROISSANT FRENCH TOAST *v*

Honey-Coconut Battered. Strawberry-Orange.
Maple Butter. Sweet Cream 19
2020 MALBEC ROSÉ

BURRATA MARKET SALAD *gf v*

Fennel. Radish. Melon. Cucumber. Avocado. Market
Greens & Sprouts. Lemon-Ginger Dressing 19
2020 SAUVIGNON BLANC

SCALLOPS *gf*

Pork Belly. Edamame. Daikon Slaw.
Truffle Soy. Yuzu 35
2020 CHARDONNAY

SMOKED SALMON BENEDICT

Baguette. Poached Egg. Hollandaise.
Avocado. Arugula 25
2020 CHARDONNAY

LOBSTER AVOCADO TOAST

Maine Lobster. Yuzu Gastrique.
Avocado Mash. Sprouts. Cucumber. Radish 27
2019 SPARKLING

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Petite Basque Cheese 23
2018 CABERNET FRANC

FILET MIGNON *gf*

Cannellini Beans. Pecorino. Truffle Gremolata.
Arugula. Mushroom. Saba 39
2017 L'ENTENTE BORDEAUX BLEND

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

