



CÉPAGE
BRUNCH
DU DIMANCHE

🌿 **PETITES** 🌿

CAVIAR & TRUFFLE PINSA

The Caviar Co. Kaluga Caviar. 7g.
Crème Fraîche. Pecorino Trufado. 29
2020 SPARKLING

OYSTERS *gf.*

3 Raw Oysters. Smoked Trout Roe.
Green Apple Pico. Celeriac &
Saffron Purée. 19
2021 SAUVIGNON BLANC

QUAIL

Cherry. Frisée. Fennel. Pistachio.
Pink Peppercorn Toscano. 21
2018 CABERNET FRANC

LAMB MEATBALLS

Lamb. Pork. Harissa.
Tomato-Coconut Curry. 19
2019 LE RENDEZ-VOUS

SHOYU “DEVILED” EGGS *v.*

Soy. Deviled Aioli.
Truffle Pearls. 15
2020 SPARKLING

🌿 **GRANDES** 🌿

SMOKED SALMON BENEDICT

Baguette. Poached Egg. Dijon-Dill. Hollandaise. 23
2021 CHARDONNAY

PORK BELLY BENEDICT

Baguette. Poached Egg. Truffle Soy. Hollandaise. 23
2018 MALBEC

CROISSANT FRENCH TOAST

Honey-Coconut Battered. Blackberry.
Maple Butter. Mascarpone Sweet Cream. 19
2021 MALBEC ROSÉ

LOBSTER AVOCADO TOAST

Maine Lobster. Avocado-Crème Fraîche. Sprouts.
Cucumber. Radish. Yuzu Gastrique. 29
2020 SPARKLING

SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.
Vietnamese Herbs. Nuoc Cham. 37
2021 CHENIN BLANC

FILET MIGNON *gf.*

Tomato Confit. Borettane Onion. Smoked Burrata Cheese.
Truffle. Saba. Arugula. 39
2019 TRÈS BIEN

BURRATA & CITRUS SALAD *gf. v.*

Fennel. Blood Orange. Pistachio. Market Greens.
Grapefruit & Rosé Vinaigrette. 21
ADD LOBSTER +15
2021 MALBEC ROSÉ

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Manchego. 25
2018 CABERNET FRANC

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