



CÉPAGE

BRUNCH DU DIMANCHE

PETITES

OYSTERS *gf.*

3 Raw Oysters. Smoked Trout Roe.
Avocado-Crème Fraîche. Ponzu.
Watermelon. 19
2023 MALBEC ROSÉ

CAVIAR PINSA

The Caviar Co. Kaluga Caviar 7g.
Black Garlic Sheep Cheese.
Truffle. Crème Fraîche. 33
2021 SPARKLING

FRISÉE SALAD *vo.*

White Anchovy. Cured Tomato. Harissa.
Citrus Olives. Rosemary Breadcrumbs.
Pecorino. Lemon & Olive Oil. 15
2023 CHARDONNAY

SHOYU "DEVILED" EGGS *v. gf.*

Soy. Deviled Aioli. Truffle Pearls. 15
2020 CABERNET FRANC

LAMB MEATBALLS

Lamb. Pork. Kaffir Lime Leaf.
Tomato-Coconut Curry. Pinsa. 21
2019 LE RENDEZ-VOUS

LOBSTER BISQUE

Kare-Ko. Coconut. Lobster. Pinsa. 19
2021 LE ROUGE

GRANDES

SMOKED SALMON BENEDICT

Poached Egg. Dijon-Dill. Baguette. Hollandaise. 25
2023 CHARDONNAY

PORK BELLY BENEDICT

Poached Egg. Truffle Soy. Baguette. Hollandaise. 25
2020 MALBEC

TRUFFLE-MUSHROOM TOAST *v.*

Black Truffle. Chef's Mushroom Blend.
Black Garlic Sheep Cheese. Arugula. Poached Egg. 21
2019 L'ENTENTE

LOBSTER AVOCADO TOAST *vo.*

Lobster. Avocado-Crème Fraîche. Sprouts.
Cucumber. Radish. Yuzu. 31
2021 SPARKLING

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Manchego. 27
2020 CABERNET FRANC

CROISSANT FRENCH TOAST

Honey-Coconut Battered. Blackberry.
Maple Butter. Mascarpone Sweet Cream. 21
2020 FLEUR D'ORANGE

SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.
Vietnamese Herbs. Nuoc Cham. 39
2022 CHENIN BLANC

FILET MIGNON *vo. gf.*

Tomato Confit. Borettane Onion. Smoked Burrata.
Truffle. Saba. Arugula. 41
2019 TRÈS BIEN

VO. - VEGETARIAN OPTION UPON REQUEST

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



PARIS VALLEY ROAD
ESTATE WINERY