



# CÉPAGE

## BRUNCH DU DIMANCHE

### PETITES

#### OYSTERS *gf.*

3 Raw Oysters. Avocado Crème Fraîche.  
Asian Pear. Ponzu. 19  
**2021 SPARKLING**

#### CAVIAR PINSA

The Caviar Co. Kaluga Caviar 7g.  
Black Garlic Sheep Cheese.  
Truffle. Crème Fraîche. 39  
**2021 SPARKLING**

#### FRISÉE SALAD *vo.*

White Anchovy. Cured Tomato. Harissa.  
Olives. Rosemary Breadcrumbs.  
Pecorino. Lemon & Olive Oil. 15  
**2023 CHENIN BLANC**

#### SHOYU "DEVILED" EGGS *v. gf.*

Soy. Deviled Aioli. Truffle Pearls. 15  
**2021 CABERNET FRANC**

#### LAMB MEATBALLS

Lamb. Pork. Kaffir Lime Leaf.  
Tomato-Coconut Curry. Pinsa. 21  
**2020 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 CHENIN BLANC**

#### PORK BELLY BENEDICT

Poached Egg. Truffle Soy. Baguette. Hollandaise. 25  
**2021 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. 33  
**2021 SPARKLING**

#### DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.  
Manchego. 29  
**2021 CABERNET FRANC**

#### CROISSANT FRENCH TOAST

Honey-Coconut Battered. Blackberry.  
Maple Butter. Mascarpone Sweet Cream. 21  
**2025 FLEUR D'ORANGE**

#### SCALLOPS *gf.*

Pork Belly. Golden Beet. Asian Pear. Fennel.  
Vietnamese Herbs. Nuoc Cham. 41  
**2023 CHENIN BLANC**

#### FILET MIGNON *vo. gf.*

Tomato Confit. Borettane Onion. Burrata.  
Truffle. Saba. Arugula. 45  
**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