

asiate

Brunch 64.

Endless Mimosa or Bloody Mary 35.

Appetizer

Asparagus Soup 🍴

Peekytoe Crab • Pistachio • Aleppo

Tuna Tartar 🍴

Sturgeon Caviar • Sesame • Ginger

Foie Gras Torchon 🍴

Costal Herbs • Marcona Almond | Cherry Butter

Entrée

Strozzapreti 🍴

Asparagus • Spring Onion • Morel

Lamb Loin 🍴

Eggplant • White Polenta • Citron

Duck Breast 🍴

Bokchoy • Carrot Puree

Lobster Benedict 🍴

Lobster

+15. Supplement

Eggs Benedict

Canadian Bacon

Crispy Chicken and Kimchi Waffle 🍴

Leg Confit • Over Easy Organic Egg • Chili Maple

Mushroom Risotto 🍴

Parmesan • Kale • Mushroom

Dessert Duo

Raspberry Profiteroles

Espresso Panna Cotta

Caramel Cream

Brunch Sparklers 22.

Tasting of Three 35.

Raspberry Fizz

Stolichnaya Razberi Vodka • Chambord • Raspberry • Prosecco

Bella Pesca

Champagne • St. Germain • Grapefruit Lychee Juices • Chambord

Pear Drop

Massenez Poire Williams • Citrus • St. Germain • Prosecco

Brunch Cocktails 22.

Blood Orange Margarita

Don Julio Blanco • Blood Orange Liqueur • Blood Orange • Lime

Wake Up Call

Espresso • Kahlua • Frangelico • Coole Swan Liqueur

Sommeliers Wine Pairings of Three 44.

Served with Appetizer, Entrée & Dessert Courses

By The Glass Selections

Sparkling & Champagne

Bocelli, Prosecco, "Extra Dry," Veneto, Italy NV 18.

Louis Roederer, Brut, Reims, Champagne, France NV 30.

André Clouet, Grand Cru, Brut Rosé, France NV 39.

White

Seehof, Riesling Morstein Kabinett, Rheinhessen, Germany 2016 17.

J. Hofstatter, Pinot Grigio, Sudtirol Alto Adige, Italy 2016 16.

Granbazan, Albarino, Etiqueta Verde, Rias Baixas, Spain 2016 16.

Frank Family Chardonnay, Carneros, Napa Valley 2015 23.

Thomas-Labaille 'Authentique' Sancerre Loire, France 2016 20.

Red

Copain Pinot Noir "Tous Ensemble" Anderson Valley, California 2015 18.

Joseph Drouhin Santenay, Burgundy France 2013 22.

Julien Sunier Morgon, Beaujolais 2015 20.

Domaine Jean-Louis Chave "Offerus", Rhone Valley 2014 24.

Chateau du Tertre, Les Hauts du Tertre Margaux, Bordeaux 2012 21.

Obsidian Ridge Cabernet Sauvignon "Obsidian Ridge Vinyard" 2015 22.

Il Poggione, Rosso di Montalcino, Tuscany 2015 19.

Chef de Cuisine **Mazen Mustafa**

🍴 SUITABLE FOR VEGETARIAN

🍴 CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.