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Brunch 64.

Endless Mimosa or Bloody Mary 35.

Appetizer

Chia Seeds Pudding®

Mango • Kiwi • Toasted Coconut

Buckwheat Noodles

Cashews • Yellow Squash • Ginger Dressing

Virgin Bloody Mary

Cucumber • Peekytoe Crab • Lime Salt

Bacon Quiche

Tofu • Farm Eggs • Scallion

Entrée

Seared Halibut

Asparagus • White Miso Grits • Orange Butter Sauce

Saffron Reginetti

Snowpeas • Fennel • King Oyster Mushroom

Crab Cake Eggs Benedict

English Muffin • Poached Egg • Hollandaise Sauce

Chicken and Waffles

Kimchee Waffle • Fried Organic Egg • Chili Maple Syrup

Long Island Duck Breast

Baby Beets • Hearts of Fire • Black Trumpets

Grilled Beef Flat Iron Steak

Grilled Potato Puree • Chanterelle Mushrooms • Red Wine Jus

Dessert Duo

Banana Cream Pie

Salted Caramel

Chocolate Cremeux

Dulcey Cream • Blackout Cake

Brunch Sparklers

22.

Tasting of Three

35.

Pear Drop

Massenez Poire Williams • Citrus • St. Germain • Prosecco

Peach Velvet

Belvedere Peach Nectar • Peach • Mint • Prosecco

Bella Pesca

Champagne • St. Germain • Grapefruit Lychee Juices • Chambord

Brunch Cocktails

22.

Bloody Yumi

Belvedere, Tomato Juice, Sriracha, Wasabi, Salt & White Pepper

Wake Up Call

Espresso, Kahlua, Frangelico, Cream

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.

Pierre Gimonnet & Fils, Brut, "Paradoxe," Champagne, France '07 30.

Deutz, Brut Rosé Aÿ, France NV 39.

Moët et Chandon, Brut, "Grand Vintage," Épernay 2002 48.

White

Riesling, Hexamer, Kabinett, Nahe, Germany '13 17.

Riesling, Pfeffingen, Dry, Pfalz, Germany '13 16.

Pinot Grigio, Giocato, Primorska, Slovenia '14 16.

Grüner Veltliner, Hirsch, Niederösterreich, Austria '13 19.

Sancerre, Langlois - Chateau, Loire Valley, France '15 20.

Bourgogne Blanc, Pierre Bourée, Burgundy, France '12 25.

Chardonnay, Hanzell, "Sebella," Sonoma, California '14 23.

Rosé

Xavier Flouret, "National 7," Côtes-de-Provence, France '15 18.

Red

Amity Vineyards, Pinot Noir, Willamette Valley, Oregon '13 22.

Rioja, La Antigua, "Clásico Reserva," Spain '08 19.

Volpaia, Chianti Classico, Tuscany, Italy '14 16.

Merlot, Shinn Estate, "9 Barrels," N Fork Long Island, NY '13 19.

Petit Verdot, Finca Decero, "Remolinos," Argentina '12 20.

Cabernet Sauvignon, Domaine Georg Rafael, Napa, CA '10 26.

Côtes-du-Rhône, Domaine de Marcoux, France '11 17.

Château de Pressac, Grand Cru Classé, Saint-Émilion, FR '07 27.

Executive Chef **Cyril Renaud**

Executive Pastry Chef **Dina Bonnet**

® 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.