

Brunch

Appetizer

Butternut Squash Soup @

Pumpkin Seed •Crème Fraiche

Tuna Tartare @

Sudachi Ponzu • Sesame Rice Cracker • Scallion

Caesar Salad

Classic Caesar Dressing • Romaine • Parmigiano

Market Salad ®

Butter Lettuce • Herbs • Seasonal Vegetables

Heirloom Beets ®

Sorrel • Black Garlic • Negroni Jus

Entree

Eggs Benedict @

Canadian Bacon

+ 15. Lobster Supplement

3 Egg Omelette ©

Spinach • Goat Cheese • Maitake Mushroom

Crispy Chicken and Kimchi Waffle @

Leg Confit • Over Easy Organic Egg • Chili Maple Syrup

Avocado Toast ®

7 Grain Toast • Arugula • Poached Egg

Cape Cod Monkfish @

Chorizo • Cockles • Haricot Vert Medley • Green Curry

Asiate Burger @

Aged Cheddar • Tomato Confit • Pickled Onion

Dessert

Montblanc Chestnut Cream

Vanilla Bread Pudding with Caramel Sauce

Brunch Cocktails

Mimosa

Freshly Squeezed Orange Juice • Louis Roederer Champagne

Bloody Mary

Tomato Juice • Worcestershire Sauce • Grey Goose Vodka

Peach Bellini

Peach Purée • Bisol "Jeio" Prosecco

Sparkling Mule

Domaine Canton Ginger • Lime Juice • Bisol "Jeio" Prosecco

Caspian Sea Caviar

Russian Sturgeon

1 Oz • accompaniments + 95. Supplement

Classic Ossetra

"Deep Brown"

1 Oz • accompaniments

+ 110. Supplement

Golden Ossetra @

"Golden"

 $1 Oz \bullet accompaniments$

+ 250. Supplement

Beluga Hybrid 🖗

"Dark Grey"

1 Oz • accompaniments

+ 270. Supplement

Caviar Flight @

Tasting of 3 caviar, half a bottle of Krug 3 Oz • accompaniments

+775. Supplement