

CATCH BRUNCH EXPERIENCE

65 PER PERSON

THIS EXPERIENCE INCLUDES RAW BAR AND SUSHI SELECTIONS AT THE CATCH BOAT, A CURATED DESSERT STATION INCLUDING A WARM, HOUSE-MADE CINNAMON BUN, AND YOUR CHOICE OF ENTREE.

FATHER'S DAY FEATURES

WAGYU CRISPY RICE +18

Sesame-Yuzu Vinaigrette
Black Truffle

PRICE PER PIECE | 2 PIECE MINIMUM

WAGYU FILET SKEWERS +18

Misoyaki Glaze, Charred Green Onion
Crispy Potatoes

PRICE PER PIECE | 2 PIECE MINIMUM

CHOICE OF ENTREE

OMELETTES

DENVER*

Ham, Gruyere Cheese
Peppers, Crispy Shallots

FLORENTINE

Wilted Spinach, Aged Parmesan
Wild Mushrooms

TEXAS*

Salsa Matcha, Brisket
Queso Fresco, Avocado

SERVED WITH Home Fries & Market Salad

EGGS BENEDICT*

Raspberry Cured Salmon, Arugula, Poached Egg, Mouseline Sauce
Hollandaise, Espelette

SERVED WITH

Home Fries & Market Salad

AMERICAN BREAKFAST*

Nueske's Bacon, Apple Smoked Sausage, Belgium Waffle, Runamok Maple Syrup

CHOICE OF EGGS*

Scrambled, Sunny-Side-Up, Over-Easy

STEAK & EGGS*

6oz Prime New York Strip, Home Fries, Bone Marrow Truffle Butter

CHOICE OF EGGS*

Scrambled, Sunny-Side-Up, Over-Easy

6 OZ ROSEWOOD RANCH WAGYU NEW YORK STRIP +20

HONEY BUTTER PANCAKES

Whipped Vermont Butter, Blueberry Lemon Compote, Runamok Maple Syrup

BANANAS FOSTER FRENCH TOAST

Crispy Banana Bread, Vanilla Bean Whipped Cream, Caramelized Banana Ganache

CHICKEN & WAFFLES

Brown Butter Waffles, Calabrian Hot Honey, Whipped Lemon Butter

CATCH BURGER*

Miso Bacon, Brioche Bun, Gruyere, Smoked Dijonnaise, Spicy Pickles

SERVED WITH

Home Fries & Market Salad

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream

JUMBO SHRIMP* +20

CAVIAR SERVICE

OSSETRA CAVIAR* +80

Traditional Accoutrements, Sesame Crackers (GF)

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

AT THE CATCH BOAT

SIGNATURE COLD

TRUFFLE SASHIMI*

Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar

HAMACHI TARTARE*

Spicy Mayo, Avocado Purée, Tobiko

TUNA POKE*

Peach Purée, Toasted Coconut
Crispy Shallot, Sesame, Chili Oi

SUSHI

SALMON AVOCADO ROLL*

VEGETABLE KING ROLL

SPICY YELLOWTAIL ROLL*

SPICY TUNA ROLL*

NIGIRI SELECTION*

Chef's Assorted Selection Of Fish

RAW BAR

OYSTERS*

Red Onion Mignonette

CLAMS*

Ginger Vinaigrette

SHRIMP COCKTAIL*

Golden Tomato Cocktail

MUSSELS*

Sudachi Miso Emulsion

WARM, HOUSE-MADE CINNAMON BUN

Cream Cheese Frosting

AT THE DESSERT STATION

CEREAL MILK PANNA COTTA

Fruity Pebble Infused Panna Cotta, Berry Compote, Fresh Berries

OPERA CAKE

Chocolate, Coffee, Almond Cake

CARAMEL POPCORN CHOUX A LA CREME

Popcorn Crème Diplomat, Dulce De Leche

COOKIES & CREAM TRIFLE

White Chocolate Crèmeux, Oreo Crumble, Whipped Chocolate Ganache

CARAMEL CHOCOLATE TARTS

Salted Caramel, Chocolate Ganache

APPLE CRUMB BARS

Brown Butter Cake, Streusel Crumble

MACARON SELECTION

Chef's Assortment

CHOCOLATE CHIP COOKIES

House Made Milk Chocolate

ASSORTED BREAD & CROISSANTS

Ask Your Server About Our Daily Selection

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