

# CATCH BRUNCH EXPERIENCE

65 PER PERSON

THIS EXPERIENCE INCLUDES A FULL BAKERY PRESENTATION, RAW BAR AND SUSHI SELECTIONS AT THE CATCH BOAT, A CURATED DESSERT STATION, AND YOUR CHOICE OF ENTREE.

## 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 & Spring 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, Runamok Maple Syrup

### BANANAS FOSTER FRENCH TOAST

Crispy Banana Bread, Vanilla Bean Whipped Cream  
Caramelized Banana Ganache

### CORNED BEEF & POTATO HASH

Yukon & Sweet Potato Hash, Fried Eggs, Beef Demi-Glace

### CATCH BURGER

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

ADD FRIED EGG +5

### TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream

### CREAMY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks

### SIMPLY GRILLED FISH

**SALMON A LA PLANCHA** Kobayaki Brown Butter, Market Salad

**BIG EYE TUNA** Charred Lemon Emulsion, Market Salad

**JUMBO SHRIMP** Jalapeño Emulsion, Market Salad

\*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 BAKERY

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**CROISSANT**  
**CHOCOLATE CROISSANT**  
**ENGLISH MUFFIN**

**SERVED WITH**  
Salted Butter, Cream Cheese  
and Fruit Jams

**ASSORTED BAGELS**  
**SOURDOUGH**  
**SEASONAL FOCACCIA**

**MIX-INS**  
Truffle, Sea Salt, Honey, Chili Crunch,  
Scallions, Lemon & Orange Zest, Chives

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**CINNAMON BUNS**  
Candied Pecans and Bacon, Lemon Berry Cream Cheese Frosting  
Caramelized Apples

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## AT THE CATCH BOAT

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### SIGNATURE COLD

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**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

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**SALMON AVOCADO ROLL\***

**VEGETABLE KING ROLL**

**SPICY YELLOWTAIL ROLL\***

**SPICY TUNA ROLL\***

**NIGIRI SELECTION\***

Chef's Assorted Selection Of Fish

### RAW BAR

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**OYSTERS\***  
Red Onion Mignonette

**CLAMS\***  
Ginger Vinaigrette

**SHRIMP COCKTAIL\***  
Golden Tomato Cocktail

**MUSSELS\***  
Sudachi Miso Emulsion

## CAVIAR SERVICE

**OSSETRA CAVIAR +80**  
Traditional Accoutrements, Sesame Crackers (GF)

## AT THE DESSERT STATION

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**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