CATCH BRUNCH EXPERIENCE

75 PER PERSON

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

HOUSE-MADE CROISSANTS

Vermont Butter, Maldon Salt

CHOICE OF ENTREE

OMELETTES

DENVER*
Ham, Gruyere Cheese
Peppers, Crispy Shallots

FLORENTINE
Wilted Spinach, Aged Parmesan
Wild Mushrooms

SOUTHWEST*
Salsa Matcha, Brisket
Queso Fresco, Avocado

SERVED WITH Home Fries & Market Salad

EGGS BENEDICT*
Raspberry Cured Salmon, Arugula, Poached Egg, Mousseline 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

CINNAMON ROLL PANCAKES
Cream Cheese Frosting, Candied Almonds, Runamok Maple Syrup

CHOICE OF
Bacon or Chicken Sausage

BANANAS FOSTER FRENCH TOAST
Crispy Banana Bread, Vanilla Bean Whipped Cream, Caramelized Banana Ganache

CHOICE OF
Bacon or Chicken Sausage

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

LOBSTER RIGATONI
Maine Lobster Cream, Four Cheese Blend

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDER-COOKED 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.

CATCH
SCOTTSDALE

CAVIAR SERVICE

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

AT THE RAW BAR

SIGNATURE COLD

HAMACHI TARTARE*
Strawberry, Garlic Ponzu

TRUFFLE SASHIMI*
Tuna, Hamachi, Chili Ponzu
Black Truffle Purée, Kaluga Caviar

TUNA POKE*
Peach Purée, Toasted Coconut
Crispy Shallot, Sesame, Chili Oil

SUSHI

SALMON AVOCADO ROLL*
VEGETABLE KING ROLL
SPICY YELLOWTAIL ROLL*
SPICY TUNA ROLL*

NIGIRI SELECTION*
Chef's Assorted Selection of Fish

SEAFOOD TOWERS

OYSTERS*
Red Onion Mignonette

SHRIMP COCKTAIL*
Golden Tomato Cocktail

CLAMS*
Ginger Vinaigrette

MUSSELS*
Sudachi Miso Emulsion

AT THE DESSERT STATION

CEREAL MILK PANNA COTTA
Fruity Pebble Infused Panna Cotta, Berry Compote

OPERA TART
Chocolate, Coffee, Almond Cake

CARAMEL POPCORN CHOUX A LA CREME
Popcorn Crème Diplomat, Dulce de Leche

COOKIES & CREAM TRIFLE
White Chocolate Crémeux, Oreo Crumble, Whipped Chocolate Ganache

APPLE CRUMB TART
Brown Butter Cake, Streusel Crumble

MACARON SELECTION
Chef's Assortment

CHOCOLATE CHIP COOKIES
House-Made Milk Chocolate

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