

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

ROSEWOOD RANCH WAGYU FILET +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

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

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

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

NIGIRI SELECTION*
Chef's Assorted Selection Of Fish

SPICY YELLOWTAIL ROLL*
SPICY TUNA ROLL*

RAW BAR

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

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