

# 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.

## 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

### ANGRY LOBSTER PASTA\*

House-Made Mafaldine, Citrus-Garlic Butter, Thai Chili, Braised Leeks

## 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

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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

### WARM, HOUSE-MADE CINNAMON BUN

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

## 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

#### ASSORTED BREAD & CROISSANTS

Ask Your Server About Our Daily Selection

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