

smoked salmon tower \$65

atlantic smoked salmon paired with
cucumber, vine-ripened tomatoes, red onion,
hard-boiled eggs, capers, and a variety
of cream cheese house-made smoked
salmon rillettes, artisan crackers,
and fresh toasted new york bagels

+ caviar supplement
\$50



prix-fix brunch

\$45 per person



beverages choose one

Mimosa
fresh squeezed orange juice, prosecco

Bloody Mary
svedka vodka, bloody mix, celery, lemon, olive

Passion Fruit Tiki
fresh orange, passion fruit, lime, vanilla, almond orgeat, soda, 0.0% alc.

Fresh Garden Spritz
strawberry shrub, cherry tomato, basil, lemon, soda, 0.0% alc.

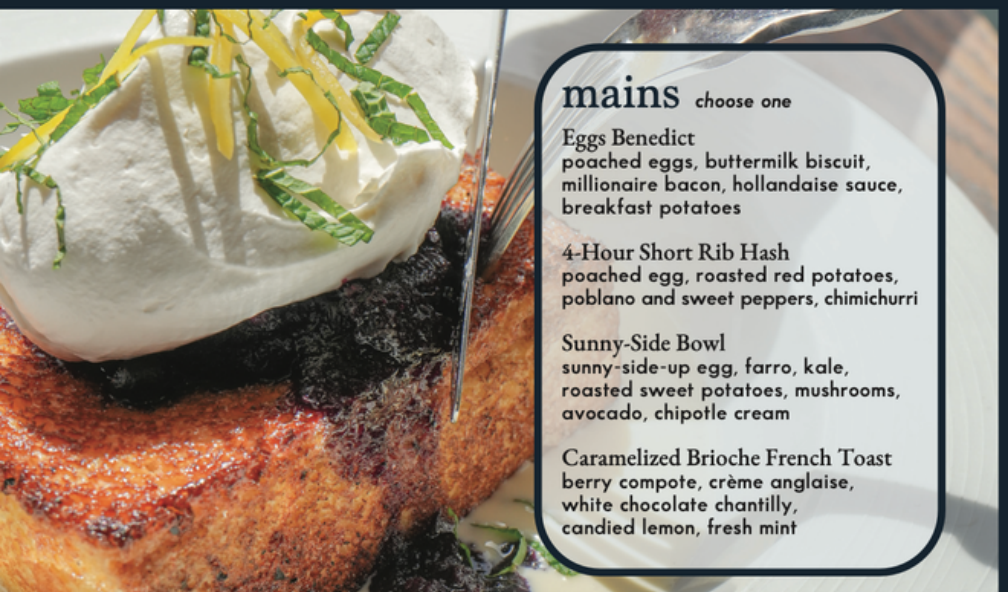
Iced Sea Salt Caramel Latte
double illy espresso, cream, sea salt caramel

starters choose one

Baby Romaine Salad
lemon-pecorino vinaigrette, crispy prosciutto, freshly shaved pecorino romano

Crispy Fritto Misto
lightly fried shrimp, fresh grouper, calamari, pickled sweet peppers, house-made garlic aioli

Mini Filet Mignon Carpaccio
black truffle, crispy garlic, 22-month dop parmigiana-reggiano, micro celery



mains choose one

Eggs Benedict
poached eggs, buttermilk biscuit, millionaire bacon, hollandaise sauce, breakfast potatoes

4-Hour Short Rib Hash
poached egg, roasted red potatoes, poblano and sweet peppers, chimichurri

Sunny-Side Bowl
sunny-side-up egg, farro, kale, roasted sweet potatoes, mushrooms, avocado, chipotle cream

Caramelized Brioche French Toast
berry compote, crème anglaise, white chocolate chantilly, candied lemon, fresh mint

CONSUMER ADVISORY: *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
- Sec3-603.11, FDA Food Code. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.