

The Draycott

MOTHER'S DAY MENU

FOR THE TABLE

ASSORTMENT OF PASTRIES \$16
croissant / pain au chocolate /
madeleine

CINNAMON ROLLS \$19
cinnamon butter / toffee /
whipped cream

CRUDITÉS \$25
seasonal vegetables / housemade
dips (v, gf)

SAVORY

CLASSIC FRENCH OMELETTE \$24
gruyere cheese / chive / market
greens (v, gf)

LOBSTER & CAVIAR OMELETTE \$49
maine lobster / osetra caviar /
gruyere cheese / market greens (gf)

EGGS BENEDICT \$26
smoked ham / english muffin /
hollandaise / market greens

FRITTATA \$25
spinach / roasted tomato / fromage blanc
/ chives / market greens (v, gf)

AVOCADO TOAST \$27
sourdough / smashed avocado / feta /
crispy onions / confit tomato / pine nuts /
balsamic (v)

SALAD

SALMON RILLETES SALAD \$24
scottish smoked salmon / chicory /
confit apple / ceasar dressing (gf)

BURRATA & STONE FRUIT SALAD \$28
burrata / plum / apricot / arugula /
lemon vinaigrette (gf)

KALE SALAD \$19
chopped kale / raisins / almonds /
parmesan / bacon / honey dressing (gf)

HOUSE SALAD \$16
market greens / herbs / champagne
vinaigrette (vg, gf)

SWEET

CARNIVAL FRENCH TOAST \$27
toffee apple french toast / candied
apple / caramel corn / creme
anglaise (v)

MATCHA PANCAKES \$24
matcha pancakes / lemon curd /
whipped cream (v)

FRUIT PLATTER \$19
santa monica farmers market fruit
platter (vg, gf)

ENTREES

LOBSTER TORTELLINI \$44
maine lobster / lobster mousse /
corn puree / salted chicken wings

DUCK CONFIT \$46
slow cooked duck leg / mirepoix /
mushroom (gf)

GRUYERE CRUSTED HALIBUT \$52
leek fondue / beurre blanc (gf)

GNOCCHI PARISIENNE \$38
flour gnocchi / pesto / parmesan /
sun-dried tomato (v)

EXTRAS

ONE EGG ANY STYLE \$4
APPLEWOOD SMOKED BACON \$10
SAUSAGE \$10
FRIES \$10
SAUTEED SPINACH \$10
HALF AVOCADO \$5

(V) VEGETARIAN, (VG) VEGAN, (G) GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS WHERE CROSS-CONTACT MAY OCCUR. WE ARE THEREFORE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ANY PARTICULAR ALLERGEN.

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MOTHER'S DAY DRINKS

BUBBLES

PROSECCO - VAL D'OCA - EXTRA DRY	19/69
LUCIEN ALBRECHT - CREMANT D'ALSACE - BRUT	18/77
LUCIEN ALBRECHT - CREMANT D'ALSACE - ROSE	19/80
MONTHUYS PERE & FILS - BRUT	25/120

WHITE

2022 SANCERRE, CHATEAU DE SANCERRE	24/96
2022 ALBARINO, MORGADIO, RIAS BALXAS	16/76
2021 CHABLIS, JOSEPH DROUHIN, MACON-VILLAGES	18/72
2022 MUSCADET SEURE ET MAINE, SAINT - FIACRE	18/72
2022 CHARDONNAY, NICKEL & NICKEL, TRUCHARD	26/104

ROSE

2022 GRENACHE GRIS, CURRAN, SANTA BARBARA	18/72
2022 GRENACHE CINSAULT, CHATEAU LEOUBE	24/94

RED

2021 PINOT NOIR, DAVIS BYNUM, RUSSIAN RIVER	19/76
2020 CAB/MERLOT, SANS ORDINANCE, LANGUEDOC	18/72
2017 CAB/MALBEC, ROWEN, SONOMA	29/116
2021 MERLOT, TREFETHEN ESTATE, NAPA	20/80
2021 CABERNET, POST & BEAM, NAPA	25/100
2014 CABERNET, BROTHERS BY RODNEY STRONG	38/149

BEER

SCRIMSHAW PILSNER	8
BAD HOMBRE MEXICAN STYLE LAGER	8
PAULANER HEFE-WEIZEN	8
OFFSHOOT REAL HAZY IPA	10
CHIMAY PERES TRAPPISTES	12
DELIRIUM TREMENS	14

MOCKTAILS

BERRIES + BASIL	10
Lemon / Cranberry / Raspberry / Basil / Club Soda	
CUCUMBER GINGER COOLER	10
Lemon / Cucumber / Mint / Ginger / Club Soda	

MOTHER'S DAY COCKTAILS

SPRITZ WITH A TWIST	18
Sparkling Rosé / Aperol / Lemon / St Germain	
ROSE COSMO	18
Rose Liqueur / Vodka / Lime / Cranberry	
A BIT OF SMOKE	18
Tequila Blanco / Lime / Rosemary Simple / Suze / Mezcal	
BOURBON BLISS	18
Bourbon / Lemon / Grapefruit Juice / Peach Syrup / Aperol	
MATCHA MAI TAI	18
Light Rum / Dark Rum / Lime / Matcha / Coconut Liqueur / Orange Bitters / Orgeat	

SPECIALTY COCKTAILS

QUEEN OF HEARTS	19
Bourbon / Raspberry / Lemon / Violet Liqueur / Egg White	
TWISTED CANARY	19
Mezcal / Raspberry / Lemon / Pineapple / Suze / Chartreuse	
LAVENDER LOVER	19
Gin / Butterfly Pea Flower Tea / Lavender / Chartreuse / Italicus Bergamont / Egg Whites / Lemon	
LYCHEE HIBISCUS MARGARITA	19
Patron Tequila / Lychee Hibiscus Syrup / Martini Fiero / Sea Salt / Lime	
MANGO MEZCAL PALOMA	19
Madre Mezcal / Grapefruit / Mango Agave / Aperol / Pamplemousse / Lime / Tajin / Club Soda	
EASTSIDE	17
Gin / Lime / Cucumber / Mint	
NEGRONI	19
Gin / Campari / Sweet Vermouth	
PAPER PLANE	19
Aperol / Amaro Nonino / Bourbon / Lemon	
FERNET-SPRESSO MARTINI	21
Mr Black / Vodka / Fernet Branca / Creme de Cacao / Espresso	