

SATURDAY & SUNDAY BRUNCH

TWO COURSE BRUNCH EVERY SATURDAY AND SUNDAY
48 PER PERSON
CHOOSE ONE FROM EACH CATEGORY

BRUNCH BREAD SERVICE

COURSE ONE

Hand Cut Steak Tartare, Sauce Verte, Quail Egg*

Shrimp Cocktail, Yuzu Cocktail Sauce

4 Raw Oysters*

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

Chicken Liver Pâté, Haricots Verts, Shallots, Crostini

Escarole Caesar, Parmigiano, Brioche Croutons

COURSE TWO

Avocado Toast, Avocado, Tomato, Radish, Pickled Red
Onion, Fried Egg, Seeded Bread*

Eggs Benedict, Serrano Ham, Hollandaise,
Parmesan Foam, Brioche*

Egg Salad Tartine, Smoked Salmon,
Fresh Herbs, Rye Bread

Shakshouka, Meatballs, Spiced Tomato Sauce, Cilantro,
Harissa, Eggs, Baguette*

Steak & Eggs, 5oz New York Strip, Périgourdine Sauce,
Fried Egg, Truffle Hollandaise, Pullman Bread*

Continental Burger, Cheese, Bacon, Tomato, Caramelized
Onions, Special Sauce, Pommes Frites*

SPARKLING WINE BOTTLE SERVICE

Make Your Own Spritzes and Mimosas

JUICES

Orange | Watermelon | Grapefruit

SPIKES

Aperol | St Germain Elderflower

Prosecco, Fratelli Collavo, 'Settolo,' Treviso, Italy NV
60

Brut Champagne, Inspiration 1818 by
Billecart-Salmon, Mareuil-sur-Ay, France NV
100

Brut Champagne, Veuve Clicquot, Reims, France NV
170

*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 or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.